



# BIRRIA-STYLE BLACK BEAN TACOS

*tomato cilantro salsa, scallion lime crema*

**COOK TIME**  
30 MIN

**SERVINGS**  
2

**CALORIES PER SERVING**  
730

**MENU**  
VEGETARIAN

In this hearty vegetarian take on birria tacos, earthy black beans simmered with bell pepper, chili, cumin, and paprika make a surprisingly satisfying stand-in for meat. Once tender, the filling is spooned onto tortillas, sprinkled with Monterey Jack, and pan-toasted quesadilla-style until golden brown. The fragrant bean broth that's left behind is an ultra-flavorful dipper for the crispy tacos, which are also served with tangy scallion crema and tomato salsa.

### INGREDIENTS (11 ITEMS)

- 13¼ oz **Black beans**
- 1 unit **Green bell pepper**
- 1 whole **Roma tomato**
- ¼ oz **Cilantro**
- 1 whole **Lime**
- 1 whole **Scallion**
- 2 tsp **Chili, cumin & paprika blend**
- 2 whole **Vegetable stock concentrates**
- 2 oz **Sour cream** M
- 6 whole **Flour tortillas** W
- 2 oz **Monterey Jack cheese** M

### WHAT YOU'LL NEED

- medium sauté pan with lid
- large sauté pan
- mixing bowls
- measuring cup & spoons
- strainer
- microplane
- cooking oil
- salt & pepper

### ALLERGENS

- M MILK
- W WHEAT



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

**GREEN CHEF IS PROUD** to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

Wash and dry fresh produce. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

## 1 PREP

- Strain and rinse **black beans**.
- Cut **green bell pepper\*** lengthwise into strips, about ¼ inch thick. Halve strips widthwise.
- Medium dice **Roma tomato** into pieces, about ½ inch each.
- De-stem **cilantro**; finely chop leaves.
- Zest half the **lime** with a microplane (or on small holes of a box grater) over a small bowl. Quarter **lime**.
- Trim and thinly slice **scallion**.

\*The ingredient you received may be a different color.

COOKING FOR  
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

## 2 MAKE TACO FILLING &amp; BIRRIA BROTH

- Heat about 1 tablespoon cooking oil in a medium sauté pan over medium-high heat. Add **beans, bell pepper**, and about half the **scallion** to hot pan. Season with salt and pepper. Cook 5-6 minutes, or until veggies begin to soften, stirring occasionally.
- Add **chili, cumin, and paprika blend, vegetable stock concentrates**, and about ¾ cup water. Simmer over medium-low heat until mixture has slightly thickened, 2-3 minutes.
- Transfer **filling** to a medium bowl using a slotted spoon, leaving **birria broth** behind. Remove pan with **broth** from heat. Cover with a lid to keep warm.

## 3 MAKE SALSA &amp; CREMA

- Add **Roma tomato** and **cilantro** to bowl with **lime zest**. Stir to combine. Season with salt and pepper to taste.
- Place **sour cream**, remaining **scallion**, and juice from 1-2 **lime wedges** in a separate small bowl. Stir to combine. Season with salt and pepper to taste.

## 4 ASSEMBLE &amp; PAN-FRY TACOS

- Lay **flour tortillas** flat on a clean surface. Evenly sprinkle **Monterey Jack cheese** over one half of each tortilla. Top with **filling**. Fold **tortillas** in half.
- Heat about 1 tablespoon cooking oil in a large sauté pan over medium heat. Add three **tacos** to hot pan. Cook 3-5 minutes on each side, or until cheese melts and tortilla is evenly browned. Transfer **tacos** to a plate.
- Add a drizzle of cooking oil to pan if necessary. Repeat process with remaining **tacos**.

## 5 PLATE YOUR DISH

- Divide **birria broth** and **scallion lime crema** between small bowls for dipping.
- Divide **tacos** between plates. Spoon **tomato cilantro salsa** over top. Serve with **birria broth, scallion lime crema**, and any remaining **lime wedges** on the side. Enjoy!



## Nutrition Facts

2 Servings per container

**Serving size** (489g)

Amount per serving

**Calories** 730

	% Daily Value*
<b>Total Fat</b> 34g	44%
Saturated Fat 13g	65%
Trans Fat 0g	
<b>Cholesterol</b> 45mg	15%
<b>Sodium</b> 1150mg	50%
<b>Total Carbohydrate</b> 78g	28%
Dietary Fiber 11g	39%
Total Sugars 8g	
Includes 3g Added Sugars	6%
<b>Protein</b> 24g	
Vitamin D 0mcg	0%
Calcium 413mg	30%
Iron 5mg	30%
Potassium 1067mg	25%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### All ingredients in this recipe:

**Flour Tortillas** [wheat flour (unbleached wheat flour, niacin, iron thiamin mononitrate, riboflavin, enzyme, folic acid), water, vegetable shortening (palm oil), salt, mono- and diglycerides, calcium propionate, vital wheat gluten, rice flour, sugar, sodium bicarbonate, fumaric acid, sorbic acid, sodium aluminum sulfate, sodium aluminum phosphate, guar gum, cmc gum, enzymes (wheat starch, microcrystalline cellulose), sodium metabisulfite], **Black Beans** [organic black beans, water, sea salt, calcium chloride (firming agent)], **Monterey Jack Cheese** [pasteurized milk, cheese cultures, salt, enzymes, anti-caking agent (potato starch, powdered cellulose, natamycin)], **Roma Tomatoes, Lime, Vegetable Stock Concentrate** [vegetable juice concentrates (tomato, mushroom, onion, carrot, celery), sugar, maltodextrin, salt, yeast extract, and natural flavor], **Cilantro, Sour Cream** [cultured cream], **Bell Peppers, Scallions, Chili, Cumin & Paprika Blend** (Smoked Paprika, Sweet Paprika, Ground Cumin, Dried Oregano, Ground Coriander, Granulated Garlic, Chili Powder [chili pepper, paprika, oregano, cumin, garlic, salt, spices])

### Allergen information:

Contains Milk And Wheat

Allergens may be reflected in pantry items listed in the "What You'll Need" section of the recipe card.

*Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.*