

# Adobo-Spiced Walnut and Black Bean Tostadas

With Walnut Chorizo, Crisp Seasonal Vegetables, and Spiced Crema



Crispy, savory, creamy — tostadas allow you to have it all! And these are loaded with quick-refried black beans, crunchy fresh veggies, spiced crema, and housemade walnut chorizo seasoned with our exclusive Home Chef blend of cumin, chili powder, and smoky paprika. Enjoy with a cold beer, dreams of sandy beaches, and warm sun.

## OVERVIEW



TIME TO PREPARE



EASY RECIPE



MEDIUM SPICE



DAYS BEST COOKED BY

## DIETARY



GLUTEN-FREE



SOY-FREE

## NUTRITION

Calories: 996  
Carbohydrates: 110g  
Fat: 54g  
Protein: 33g  
Sodium: 687mg  
*per serving*

## DRINK PAIRING

With these delicious tostadas, you're going to want something light and refreshing like a cold Mexican beer (Tecate, preferably) with a wedge of lime.

## INGREDIENTS

1 Garlic Clove  
1 Red Onion  
1 Cup Walnuts  
2 Radishes  
¼ Cup Sliced Pickled Jalapeños  
1 Romaine Heart  
14 oz. Canned Black Beans  
½ Tbsp. Apple Cider Vinegar  
2 Tbsp. Home Chef Tostada Spice Blend  
6 Corn Tortillas  
2 oz. Sour Cream

## WHAT YOU NEED

Olive Oil  
Salt  
Pepper

## EQUIPMENT

Baking Sheet  
Colander  
2 Mixing Bowls  
Medium Pan

## DID YOU KNOW?

Tostada is the Spanish word for “toasted”, which refers to the crunchy corn tortilla that fresh, creamy, and savory toppings are heaped on. Typically deep fried, you’ll bake the tortillas in our recipe. Not only is it better for you, it’s just as delicioso! Our Home Chef Tostada blend is 3 parts chili powder, 1 part smoked paprika, & and 1 ½ parts cumin.

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## Prepare the Ingredients

Preheat oven to 400 degrees and line a baking sheet with foil or use a non-stick baking pan. Place a colander in the sink. Thoroughly rinse produce and pat dry. Mince **garlic**. Peel and finely dice **red onion**. Finely chop **walnuts**. Cut **radishes** into thin rounds. Drain **pickled jalapeños**, reserving juice. Finely shred **romaine heart**. Drain and rinse **black beans**.

## Make the Walnut Chorizo

In a mixing bowl, add **walnuts**, **garlic**, **apple cider vinegar**, 1 tsp. **olive oil**, half the **tostada spice blend** (to taste, reserving the rest for crema), and a pinch of **salt and pepper**. Stir and mash together until spices are evenly distributed. *Traditionally made with pork, walnuts make a great meatless version of this spicy Mexican sausage.*

## Toast the Tortillas

Arrange 6 **tortillas** in a single layer on baking sheet and lightly brush each side with a little **olive oil**. Bake for 5 minutes, flip tortillas, and bake for another 5 minutes, or until crisp. Remove from oven and set aside.

## Prepare the Smashed Black Beans

Warm 1 tsp. **olive oil** in a medium pan over medium heat. Add half the **red onion** and cook until softened, about 3-4 minutes. Add **black beans**, smashing them until slightly creamy and smooth, about 2 minutes. Stir in 1 tsp. of **water** at a time until a spreadable consistency is reached. Season to taste with **salt and pepper** and set aside.

## Make the Crema

In a small bowl, mix **sour cream** and remaining **tostada spice blend**. For a slightly thinner consistency, add 1-2 tsp. **water** or **reserved jalapeño juice** to taste, depending on your preference for spice. Season with a pinch of **salt and pepper**. *Pickled jalapeño juice will carry some bite from the peppers and vinegar, so add judiciously.*

## Plate the Dish

Arrange 3 **tortillas** on a plate. Slather tortillas with **smashed black beans**. Top with a generous spoonful of **walnut chorizo**. Drizzle with **spiced crema**. Garnish with **romaine**, **radish**, remaining **red onion**, and **pickled jalapeños**.