



NUTRITION *per serving* 80g carbohydrates 41g fat 33g protein 1531mg sodium | vegetarian, soy-free, nut-free



Calories
790



Prep & Cook Time
30-40 min.



Cook Within
7 days



Difficulty
Intermediate



Spice Level
Mild

IN YOUR BOX

- 1 Red Bell Pepper
- 3 oz. Grape Tomatoes
- 2 Green Onions
- 1 Can Black Beans (15 oz.)
- 3 oz. Corn Kernels
- 6 Small Corn Tortillas
- 10 fl. oz. Red Enchilada Sauce
- 4 oz. Shredded Cheddar-Jack Cheese
- 1 Avocado
- 1 Sour Cream (1 oz.)

IN YOUR KITCHEN

- Olive Oil
- Salt
- Cooking Spray
- Baking Sheet
- Wire-Mesh Strainer
- Medium Non-Stick Pan

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HOME CHEF

Hacienda Tortilla Stacks

with avocado, black beans, corn, and sour cream

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **375 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Place a wire-mesh strainer in the sink

WHILE YOU COOK

- Salt refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Heads Up!** Green onions are used twice. Half are added to **red bell pepper-corn mixture** and remaining are used to garnish finished **tortilla stacks**.
- **Heads Up!** Grape tomatoes are used twice. Half are added to **black bean mixture** and remaining are used to garnish finished **tortilla stacks**.
- **Heads Up!** Enchilada sauce is used three times. It's split between the **black beans**, **tortilla stacks**, and plating.

FROM THE CHEF

Ripen hard avocados in 1-2 days by closing them in a paper bag alone or with a banana, apple, or tomato.

Did you know...

This dish fuses *enchilada ingredients with lasagna-like technique*. Instead of baking layered pasta sheets with tomato sauce, we smother tortillas with *enchilada sauce*, which is a smooth tomato puree with a touch of vinegar and chiles.



1

Prepare the Ingredients

Stem, seed, and cut **red bell pepper** into ½” dice. Halve **grape tomatoes**. Trim and thinly slice **green onions** on an angle. Drain and rinse **black beans** in wire-mesh strainer. *Avocado will be prepped in a later step to help preserve its vibrant color.*



4

Form the Tortilla Stacks

Place two tortillas on prepared baking sheet and top each with 1 Tbsp. **enchilada sauce**, ¼ the **black bean mixture**, ¼ the **pepper-corn mixture**, and lightly sprinkle with **shredded cheese**. Cover each stack with a second tortilla and repeat layers. Cover each stack with a third tortilla, 1 Tbsp. **enchilada sauce**, and remaining cheese.



2

Cook the Peppers and Corn

Warm a medium non-stick pan over medium-high heat. Add 2 tsp. **olive oil**, **peppers**, half the **green onions** (reserve remaining for garnish), **corn**, and ½ tsp. **salt** to hot pan and cook 4 minutes, or until peppers begin to soften. Transfer to a plate and set aside. Reserve pan (no need to wipe clean).



5

Bake Stacks and Make Sauce

Bake **tortilla stacks** 14-18 minutes, or until cheese is browned. Meanwhile, wipe pan clean from making beans, return to medium heat, and combine remaining **enchilada sauce** and ¼ cup **water**. Cook 3-5 minutes, stirring occasionally, or until warmed through. Halve **avocado** and remove pit by *carefully* tapping pit with the blade of your knife so it sticks. Gently twist knife to release pit. Scoop out the flesh with a spoon. Cut into ¼” slices.



3

Make the Beans

Return pan from corn and peppers to medium heat and add **black beans**, ½ tsp. **salt**, half the **grape tomatoes**, and ⅓ the **enchilada sauce** to hot pan. Cook 4-5 minutes, or until beans are warmed through and sauce begins to thicken. Remove from heat and, using a potato masher or fork, coarsely mash beans until mixture forms a chunky paste. *Some whole beans and chunks may remain.*



6

Plate the Dish

Drizzle remaining **enchilada sauce** on a plate. Use a spatula to carefully transfer **hacienda stacks** onto sauce. Top each stack with sliced **avocado**, **sour cream**, remaining **tomatoes**, and remaining **green onions**.