



In your box

- 2 Large Flour Tortillas
- 5 oz. Corn Kernels
- 2 Garlic Cloves
- 15 ½ oz. Black Beans
- 1 Romaine Heart
- 1 Shallot
- 2 oz. Sour Cream
- ½ fl. oz. Red Wine Vinegar
- 1 tsp. Sazon Seasoning
- 1 oz. Crumbled Cotija Cheese



Mexican Street Corn Salad

in a tortilla bowl

NUTRITION per serving—Calories: 760, Carbohydrates: 103g, Fat: 29g, Protein: 25g, Sodium: 1505mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
7 days

Difficulty Level ● ◻ ◻ ◻
Easy

Spice Level ◻ ◻ ◻ ◻
Not Spicy

📌 You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Mixing Bowl

👑 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 **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray



Make the Tortilla Bowls

- Make two loosely-packed, softball-sized balls out of **foil**, each about 5-6" in diameter.
- Place **foil balls** on prepared baking sheet and lay a **tortilla** over each. Coat tortillas with **cooking spray**.
- Bake in hot oven until golden brown and crispy, 11-13 minutes.
- Remove tortilla bowls from baking sheet and let cool. Reserve baking sheet with foil and spray again with cooking spray. Turn on broiler.
- While bowls bake, prepare ingredients.



Prepare the Ingredients

- Mince **garlic**.
- Drain and rinse **black beans**.
- Hold **romaine head** at root end and chop coarsely.
- Halve and peel **shallot**. Cut halves into ¼" dice.



Roast the Corn

- Place **corn** and **garlic** on baking sheet used to bake tortilla bowls. Toss with 1 Tbsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Spread into a single layer and broil until beginning to blister, 3 minutes.
- Carefully, (corn will be hot!), toss corn and return to broiler. Broil until lightly charred, 3 minutes.
- Remove from oven.



Make Dressing and Toss Salad

- Combine **sour cream**, **red wine vinegar**, 1 Tbsp. **water**, and half the **sazon seasoning** in a large mixing bowl. Taste, and add more sazon seasoning if desired.
- Add **black beans**, **romaine**, and **shallot** (to taste) to bowl and combine with dressing.
- *Alternatively, serve dressing on side to control amount.*



Finish the Dish

- Plate dish as pictured on front of card, scooping **salad** into **tortilla bowl** and topping with **roasted corn kernels** and **cotija cheese**. Bon appétit!