



Prep & Cook Time **5-10 min.** | Cook Within **5 days** | Difficulty Level **Easy** | Spice Level **Not Spicy**



Snappy Snacks

## Mexican Bean and Cheese Taquitos

with chipotle ranch and crispy onions

### In your box

- 4 oz. Black Beans
- 4 oz. Shredded Cheddar-Jack Cheese
- 4 Small Flour Tortillas
- 3 oz. Corn Kernels
- ½ oz. Crispy Fried Onions
- 1 ½ oz. Chipotle Ranch Dressing

If using fresh produce, thoroughly rinse and pat dry

### Make the Snack

- Preheat toaster oven to 400 degrees. Prepare a heat-proof baking dish with foil and **cooking spray**.
- Combine **black beans**, **corn**, and half the **cheese** in a bowl.
- Place one **tortilla** on a clean work surface and top with ¼ the black bean-corn mixture. Roll up tightly, with tortilla ends overlapping slightly. Place on prepared baking dish, seam-side down. Repeat for remaining tortillas. Top with remaining **cheese**.
- Toast in hot toaster oven until filling is warmed through and **cheese** is melted, 6-8 minutes.
- Garnish with **chipotle ranch dressing** and **crispy onions**. Bon appétit!

**NUTRITION** per serving Calories: 625, Carbohydrates: 53g, Fat: 37g, Protein: 23g, Sodium: 975mg.

CONTAINS milk, eggs, wheat \*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information. Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.