

Sheet-Pan Tostadas with Black Beans & Peppers
Melissa Clark, "Sheet-Pan Suppers Without the Meat"
The New York Times, September 21, 2018

Servings: 4 to 6 servings*

Time: 1 hour

Ingredients

3 medium bell peppers, thinly sliced (preferably at least one red and one yellow)
1 medium yellow onion, sliced
½ cup extra-virgin olive oil, plus more as needed
2 teaspoons kosher salt, plus more as needed
1 tablespoon chopped fresh sage
4 thyme sprigs
2 (14- to 16-ounce) cans black beans, drained
1 cup canned diced tomatoes with their liquid
1 chipotle chile in adobo, chopped, plus 1 teaspoon adobo sauce
2 large garlic cloves, finely grated or minced
1 teaspoon dried oregano
¾ teaspoon ground cumin
8 (6-inch) corn tortillas
1 lime
Sliced avocado, for serving
Crumbled queso fresco or grated white Cheddar, for serving (optional)
Chopped cilantro leaves, for serving

PREPARATION

1. Heat oven to 400 degrees and arrange racks in the top and bottom thirds of oven. On a rimmed sheet pan, toss together peppers, onion, ¼ cup oil, ½ teaspoon salt and sage, then spread vegetables out in an even layer. Top with thyme sprigs, and roast on the top rack until tender and lightly browned, 35 to 45 minutes, tossing every 15 minutes or so.
2. On a separate rimmed sheet pan, toss together beans, tomatoes, ¼ cup oil, chipotle chile and sauce, garlic, oregano, ½ teaspoon cumin and salt to taste. Roast on the bottom rack, stirring every 10 minutes, until juices have thickened, 25 to 35 minutes.
3. Brush tortillas on both sides with oil, then arrange in an even layer on a third rimmed baking sheet (it's O.K. if the tortillas overlap slightly). Bake until crisp, about 5 to 7 minutes. Immediately sprinkle with salt while they are still hot.
4. To make the cumin salt, grate the zest from the lime. In a small bowl, stir together lime zest, 1½ teaspoons salt, and remaining ¼ teaspoon cumin. Cut naked lime into wedges.
5. To serve, top tortillas with beans, peppers, avocado, queso fresco (if desired), cilantro and a squeeze of lime from the wedges. Let people sprinkle on lime-cumin salt to taste.

Donna's Notes

- As mentioned in the Cooking Notes on NYT webpage for this recipe, servings is more like 2-3 and not 4-6.
- Use smoked paprika instead of chipotle peppers
- Instead of tortillas, serve over brown rice.
- Other cooks cooked the bean mixture on the stove top. I also did the peppers and onions on the stovetop. I eyeballed the amount of oil for cooking this set of ingredients. Some cooks mentioned that $\frac{1}{4}$ cup was too much.
- "The tortillas can be wrapped in foil (the whole stack together in one foil packet) and tossed in the oven for about 5 minutes to warm up or toasted one by one in a skillet; the latter is tastier, but a bit less convenient for a crowd."