



FRIJOLES FRESCA BOWLS

with Scallion Rice and Pepper Jack



HELLO FRIJOLES

Translating to “beans” in Spanish, these legumes are stewed here with green salsa and sugar for rich flavor.

PREP: 10 MIN | **TOTAL: 25 MIN** | **CALORIES: 920**



Scallions



Poblano Pepper



Roma Tomato



Southwest Spice Blend



Pepper Jack Cheese
(Contains: Milk)



Jasmine Rice



Black Beans



Sour Cream
(Contains: Milk)



Green Salsa

START STRONG

When cooking with scallions, make it a habit to separate the white portion from the green. The white parts take better to cooking, while the crunch and vibrant color of raw greens make them perfect for brightening up salsa and for use as a garnish.

BUST OUT

- Small pot
- Large pan
- Strainer
- Kosher salt
- 2 Small bowls
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Vegetable oil (1 tsp | 1 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Scallions **2** | **4**
- Jasmine Rice **¾ Cup** | **1½ Cups**
- Poblano Pepper **1** | **2**
- Black Beans **13.4 oz** | **26.8 oz**
- Roma Tomato **1** | **2**
- Sour Cream **4 TBSP** | **8 TBSP**
- Southwest Spice Blend **1 TBSP** | **2 TBSP**
- Green Salsa **7.06 oz** | **14.12 oz**
- Pepper Jack Cheese **½ Cup** | **1 Cup**

WINE CLUB

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1 COOK RICE

Wash and dry all produce. Trim and thinly slice **scallions**, separating whites from greens. Heat a drizzle of **oil** in a small pot over medium-high heat. Add scallion whites and cook until softened, 1-2 minutes. Stir in **rice** and **1¼ cups water** (2¼ cups for 4 servings); bring to a boil. Once boiling, cover and reduce to a low simmer. Cook until tender, 15-18 minutes.



4 COOK POBLANO

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **poblano** and cook, stirring occasionally, until softened and lightly browned, 4-5 minutes. Season with **salt** and **pepper**. Reduce heat to medium.



2 PREP AND MAKE SALSA FRESCA

Core, deseed, and dice **poblano** into ½-inch pieces. Drain and rinse **black beans**. Finely dice **tomato**. In a small bowl, combine **tomato**, half the **scallion greens**, and a large drizzle of **olive oil**. Season generously with **salt** and **pepper**.



5 COOK BEANS

Stir **black beans**, remaining **Southwest Spice**, and **1 TBSP butter** (2 TBSP for 4 servings) into pan with **poblano**. Cook, stirring, until fragrant and butter has melted, 1-2 minutes. Stir in **green salsa** and **½ tsp sugar** (1 tsp for 4). Cook, stirring occasionally, until beans are softened, 1-3 minutes. Season with **salt** and **pepper**. Turn off heat.



3 MAKE CREMA

In a second small bowl, combine **sour cream** and **½ tsp Southwest Spice** (1 tsp for 4 servings; you'll use more later). Add **water**, 1 tsp at a time, until mixture reaches a drizzling consistency.



6 FINISH AND SERVE

Fluff **rice** with a fork; stir in **1 TBSP butter** until melted. Divide between bowls and top with **black bean mixture**. Top with **cheese**, **salsa fresca**, and **crema**. Garnish with remaining **scallion greens**.

HERBY: FULLY LOADED

Garnish your bowls with some chopped fresh herbs! We love cilantro.

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