



BLACK BEAN & BLUE CORN CRUNCH BURRITOS

with Pico de Gallo & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON

- | | | |
|---|---|--|
| 
½ Cup 1 Cup
Jasmine Rice | 
1 1
Lime | 
1 2
Jalapeño |
| 
1 1
Onion | 
1½ TBSP 3 TBSP
Sour Cream
<small>Contains: Milk</small> | 
1 2
Black Beans |
| 
1 2
Veggie Stock Concentrate | 
1 TBSP 2 TBSP
Southwest Spice Blend | 
1.5 oz 3 oz
Blue Corn Tortilla Chips
<small>Contains: Sesame</small> |
| 
4 oz 8 oz
Pico de Gallo | 
2 4
Flour Tortillas
<small>Contains: Soy, Wheat</small> | 
¼ Cup ½ Cup
Monterey Jack Cheese
<small>Contains: Milk</small> |
| 
1 tsp 1 tsp
Hot Sauce | | |





ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.

- | | |
|---|---|
| 
10 oz 20 oz
Chicken Breast Strips
<small>Calories: 1160</small> | 
10 oz 20 oz
Ground Beef**
<small>Calories: 1340</small> |
|---|---|



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 960



HELLO

CRUNCH BURRITOS

A layer of crushed blue corn tortilla chips adds serious crunch to these jam-packed burritos.

THAT'S A WRAP

The keys to rolling a perfect burrito? First, warm your tortillas—this makes them more pliable and less likely to break. Second, don't overstuff! Adding just ½ cup of the bean mixture allows you to easily fold and roll the tortillas without everything falling out (and leaves room for all the delicious mix-ins).

BUST OUT

- Small pot
- Zester
- Small bowl
- Medium pot
- Medium bowl
- Paper towels
- Large pan 🍳 🍳
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp) (1 tsp | 1 tsp) 🍳 🍳
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 COOK RICE

- Wash and dry produce.
- In a small pot, combine **rice**, **¾ cup water** (1½ cups for 4 servings), and a **big pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to use in Step 4.



4 FLUFF, CRUSH & WARM

- Fluff **rice** with a fork; stir in **1 TBSP butter** (2 TBSP for 4 servings) and **lime zest** to taste. Season with **salt** and **pepper**.
- Using your hands, break **half the tortilla chips** into bite-size pieces over a medium bowl (keep the rest whole for serving).
- Wrap **tortillas** in damp paper towels; microwave until warm and pliable, 30 seconds.



2 PREP & MAKE CREMA

- While rice cooks, zest and quarter **lime**. Mince **jalapeño**, removing ribs and seeds for less heat. Halve, peel, and finely chop **onion**.
- In a small bowl, combine **sour cream** with a squeeze of lime juice. Season with **salt** and **pepper**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.
- 🍳 Pat **chicken*** dry with paper towels. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken or **beef*** in a single layer, and season all over with **salt** and **pepper**. Cook, stirring frequently, until browned and cooked through, 4-6 minutes. Transfer to a plate.



5 ASSEMBLE BURRITOS

- Lay **tortillas** on a clean work surface. Place **½ cup rice** in a line on the bottom third of each tortilla. Top rice with **½ cup seasoned beans** (you'll have some rice and beans left over—save for serving); sprinkle with **Monterey Jack**. Top with a **drizzle of crema**, a **bit of pico de gallo**, and **crushed tortilla chips**.
- Fold up bottom side of each tortilla over filling, then fold over left and right sides toward the filling. Roll up tortillas, starting with filled sides, to form **burritos**. **TIP: For less mess, place each tortilla on a large piece of aluminum foil before rolling, then wrap up with foil. Simply unwrap as you eat!**

- 🍳 Add **chicken** or **beef** along with **Monterey Jack**.



3 SIMMER BEANS

- Heat a **drizzle of oil** in a medium pot over medium-high heat. Add **jalapeño**, **onion**, and a **pinch of salt**. Cook until veggies are browned and softened, 1-2 minutes.
- Add **beans and their liquid**, **stock concentrate**, **Southwest Spice Blend**, **salt** (we used ½ tsp; 1 tsp for 4 servings), and **pepper**. Bring to a simmer and cook until liquid has reduced, 5-7 minutes. Remove from heat.



6 FINISH & SERVE

- Halve **burritos**.
- Divide burritos, **remaining rice**, and **remaining seasoned beans** between plates in separate sections. Top rice and beans with **lime crema** and **pico de gallo**. Serve with **tortilla chips**, **hot sauce**, and any **remaining lime wedges** on the side.

🍳 *Chicken is fully cooked when internal temperature reaches 165°.

🍳 *Ground beef is fully cooked when internal temperature reaches 160°.