



VEGAN TEX-MEX BLACK BEAN & PEPPER WRAPS

with Rojo Rice, Pico de Gallo & Creamy Cilantro Sauce

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Flour Tortillas
Contains: Soy, Wheat



½ Cup | 1 Cup
Jasmine Rice



1 | 1
Tomato Paste



1 | 2
Long Green Pepper



1 | 2
Black Beans



1 TBSP | 2 TBSP
Southwest Spice Blend



1 | 2
Tex-Mex Paste



1 | 2
Veggie Stock Concentrate



4 oz | 8 oz
Pico de Gallo



¼ oz | ½ oz
Cilantro



4 TBSP | 8 TBSP
Vegan Mayonnaise



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

Calories: 1140



10 oz | 20 oz
Ground Beef**

Calories: 1320



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



HELLO

TEX-MEX PASTE

A savory, spicy, and slightly sweet flavor MVP

THAT'S A WRAP

The keys to rolling a perfect wrap? First, warm your tortillas to make them more pliable. Second, don't overstuff! Add just enough filling to easily fold and roll.

BUST OUT

- Strainer
- Small bowl
- Small pot
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com



1 PREP

- Wash and dry produce.
- Halve, core, and thinly slice **green pepper** into strips. Drain and rinse **beans**. Roughly chop **cilantro**.



2 MAKE RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Stir in **rice** and **half the tomato paste (all for 4 servings)**. Cook, stirring, until rice is evenly coated, 30-60 seconds more.
- Add **1 cup water (2 cups for 4)**, **stock concentrate**, **1 tsp Southwest Spice Blend (2 tsp for 4)**, and a **pinch of salt**. (You'll use the rest of the Southwest Spice Blend later.) Bring to a boil, then cover and reduce heat to a low simmer. Cook until rice is tender, 15-18 minutes. Turn off heat and keep covered until ready to serve.



3 COOK BEAN FILLING

- While rice cooks, heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper**; cook, stirring, until softened, 5-6 minutes. Season with **salt** and **pepper**.
- Add **beans**, **Tex-Mex paste**, **remaining Southwest Spice Blend**, and **¼ cup water (½ cup for 4 servings)**. Cook, stirring, until **filling** is combined and thickened, 2-3 minutes.

- Pat **chicken*** dry with paper towels.
- Add chicken or **beef*** to pan along with **green pepper**; season with **salt** and **pepper**. Cook, stirring frequently, until beef or chicken is browned and cooked through, 4-6 minutes. (TIP: If there's excess grease in your pan, carefully pour it out.) Cook through the rest of the step as directed.



4 MAKE CILANTRO SAUCE

- In a small bowl, combine **mayonnaise**, **cilantro**, and a **pinch of salt and pepper**. Add **water**, 1 tsp at a time, until mixture reaches a drizzling consistency.



5 MAKE WRAPS

- Fluff **rice** with a fork. Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Lay tortillas on a clean work surface. Add as much rice, **bean filling**, and as much **pico de gallo** as you like across the bottom third of tortillas. Drizzle with as much **cilantro sauce** as you like.
- Fold bottom edge of each tortilla over **filling**, then fold over left and right sides toward the filling. Roll up tortillas, starting with filled sides, to form **wraps**.



6 FINISH & SERVE

- Halve **wraps** on a diagonal; divide between plates along with any **remaining rice**, **bean filling**, and **pico de gallo**. Serve with any **remaining cilantro sauce** on the side for dipping.

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

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