



**HELLO  
FRESH**

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Tomato



2 | 2  
Scallions



2 TBSP | 4 TBSP  
Crème Fraîche  
Contains: Milk



2 | 4  
Eggs  
Contains: Eggs



2 | 4  
Tortillas  
Contains: Soy, Wheat



16 oz | 16 oz  
Refried Black  
Beans



½ Cup | 1 Cup  
Pepper Jack  
Cheese  
Contains: Milk



1 tsp | 2 tsp  
Hot Sauce

# SPEEDY REFRIED BEAN & EGG BURRITOS

with Pepper Jack & Hot Sauce



✓ **READY, SET,  
BREAKFAST!**



ANY ISSUES WITH  
YOUR ORDER?  
SCAN HERE TO  
GET HELP!

**TOTAL TIME: 15 MIN | CALORIES: 650**



### BUST OUT

- Medium bowl
- Can opener
- Whisk
- Kosher salt
- Plastic wrap

### MAKE-AHEAD MIRACLE

Let your burritos cool completely, then wrap tightly in parchment paper or plastic wrap and refrigerate. Come breakfast (or lunchtime), pop them in the microwave, grab some hot sauce, and you're just minutes away from the perfect make-and-take meal.

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## SPEEDY REFRIED BEAN & EGG BURRITOS

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### INSTRUCTIONS

- **Wash and dry produce.**
- Dice **tomato** into ¼-inch pieces. Trim and thinly slice **half the scallions** (all for 4 servings).
- In a medium microwave-safe bowl, whisk together **crème fraîche** and **2 TBSP water** (4 TBSP for 4 servings) until smooth and creamy. (TIP: If mixture is too thick, add another splash of water.) Whisk in **eggs\*** and **¼ tsp salt** (½ tsp for 4) until thoroughly combined, 1-2 minutes.
- Add **half the tomato** and **half the sliced scallions** to bowl. Cover with plastic wrap; microwave, stirring halfway through, until eggs are puffed and cooked through, 1-2 minutes. TIP: Check eggs after 1 minute, then continue microwaving in 30-second intervals until done.
- While eggs cook, place each **tortilla** on a separate microwave-safe plate. Spread a **thick layer of beans** on the bottom two-thirds of each tortilla; evenly sprinkle with **pepper jack**. TIP: You may not use all the refried beans.
- Working in batches, microwave **cheese-topped tortillas** until beans are warmed through and cheese begins to melt, 40-60 seconds.
- Lay **cheese-topped tortillas** on a clean work surface. Carefully remove plastic wrap from bowl with **scrambled eggs** (bowl and contents will be hot!); divide eggs, **remaining tomato**, and **remaining sliced scallions** between tortillas; drizzle with as much **hot sauce** as you like.
- Fold up bottom side of each **tortilla** over **filling**, then fold over left and right sides toward filling. Roll up tortillas, starting with filled sides, to form **burritos**.
- Divide **burritos** between plates and serve.

\*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.