



BLACK BEAN & BLUE CORN CRUNCH BURRITOS

with Pico de Gallo & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Tomato



¼ oz | ¼ oz
Cilantro



1 | 1
Onion



1 | 2
Jalapeño



1 | 1
Lime



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



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
Contains: Sesame



2 | 4
Flour Tortillas
Contains: Soy, Wheat



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



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!



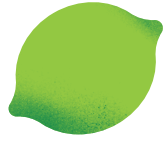
HELLO

CRUNCH BURRITOS

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



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 950



HELLO FRESH

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
- 2 Small bowls
- Medium pot
- Medium bowl
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (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 MAKE PICO & CREMA

- While rice cooks, dice **tomato**. Roughly chop **cilantro**. Mince **jalapeño**, removing ribs and seeds for less heat. Halve, peel, and finely chop **onion**. Zest and quarter **lime**.
- In a small bowl, combine tomato, cilantro, half the jalapeño, 2 TBSP onion (4 TBSP for 4 servings), and a **squeeze of lime juice** to taste. Season with **salt** and **pepper**.
- In a separate 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.



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 bean mixture** (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!**



3 SIMMER BEANS

- Heat a **drizzle of oil** in a medium pot over medium-high heat. Add **remaining jalapeño**, **remaining 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**, **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 and **remaining rice**, **bean mixture**, **lime crema**, **pico de gallo**, and **tortilla chips** between plates. Serve with **hot sauce** and any **remaining lime wedges** on the side.