



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!

**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
Ground Beef**
Calories: 1330



10 oz | 20 oz
Ground Turkey
Calories: 1180



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



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
- 2 Small bowls
- 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

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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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.
- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **beef*** or **turkey***; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. **TIP: If there's excess grease in your pan, carefully pour it out.**



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!**

- Top **rice** on each **tortilla** with **¼ cup bean mixture** and **¼ cup beef** or **¼ cup turkey** (save any remaining for another use).



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.

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

*Ground Turkey is fully cooked when internal temperature reaches 165°.