



## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Tomato



¼ oz | ½ oz  
Cilantro



1 | 2  
Jalapeño



1 | 1  
Onion



1 | 1  
Lime



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



1 TBSP | 2 TBSP  
Southwest Spice  
Blend



1 tsp | 1 tsp  
Hot Sauce



2 | 4  
Flour Tortillas  
Contains: Soy, Wheat



1 | 2  
Black Beans



½ Cup(s) | 1 Cup(s)  
Jasmine Rice



1 | 2  
Veggie Stock  
Concentrate



¼ Cup(s) | ½ Cup(s)  
Monterey Jack  
Cheese  
Contains: Milk



1½ oz | 3 oz  
Blue Corn  
Tortilla Chips  
Contains: Sesame



### Customizable Meal

If you chose to personalize your meal by swapping, adding, or doubling an ingredient, refer to the separate **HelloCustom** card for all the info you'll need! You can also scan here for **HelloCustom** instructions.



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

# BLACK BEAN & BLUE CORN CRUNCH BURRITOS

with Pico de Gallo & Lime Crema



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 940





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
- Kosher Salt
- Black Pepper
- Butter
- Contains: Milk
- Cooking Oil

## MORE IS MORE

For **2X protein or veggies**, cook in batches or larger cooking vessels (this may require longer cook times—follow the visual and temperature cues). For **3 servings**, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. For **6 servings**, simply triple the 2-serving recipe.

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

## HOW WAS YOUR MEAL?



Scan here to rate your recipe!



Share your **#HelloFreshPics** with us **@HelloFresh**



## 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 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 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.



If you customized your meal, refer to the cooking instructions on the **HelloCustom** card and use them as a guide to modify your recipe as needed.