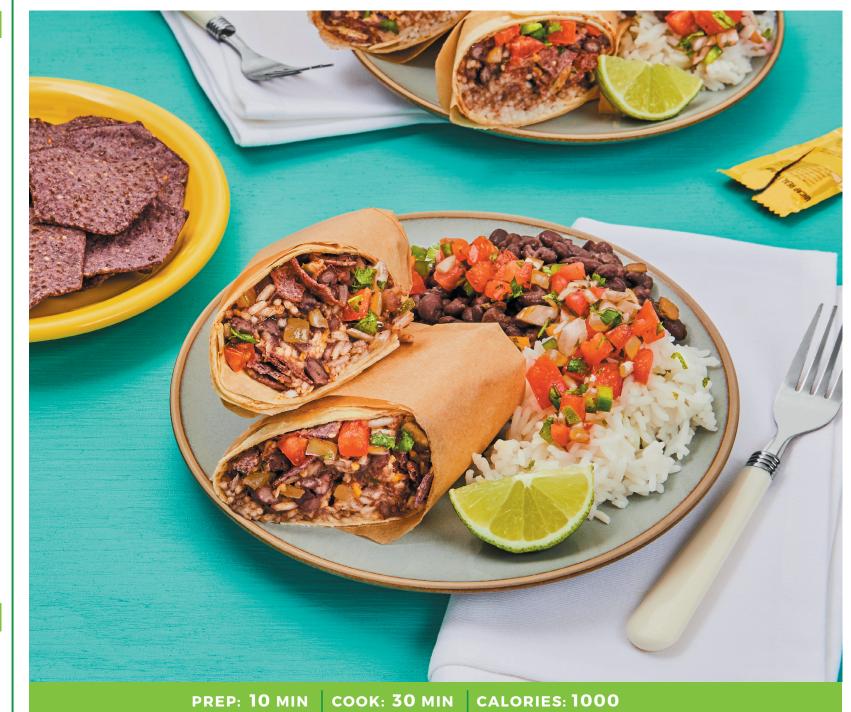
BLACK BEAN & BLUE CORN CRUNCH BURRITOS

with Pico de Gallo & Lime Crema





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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
- Vegetable oil (**1 tsp | 1 tsp**)
- Butter (1 TBSP | 2 TBSP)
 Contains: Milk

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- Wash and dry all 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.



2 MAKE PICO & CREMA

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



3 SIMMER BEANS

- Heat a drizzle of oil in a medium pot over medium-high heat. Add remaining onion and remaining jalapeño. Season with 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), and pepper. (Use 1 tsp salt for 4 servings.) Bring to a simmer and cook until liquid has reduced, 5-7 minutes. Remove from heat.



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.



5 ASSEMBLE BURRITOS

- Lay tortillas on a clean work surface. Place ¼ 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 Mexican cheese. 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 or parchment paper before rolling, then wrap up with foil or paper. Simply unwrap as you eat!



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.