



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Yellow Onion



13.4 oz | 26.8 oz
Black Beans



13.4 oz | 26.8 oz
Corn



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Veggie Stock
Concentrate



1 TBSP | 2 TBSP
Southwest Spice
Blend



1 | 2
Roma Tomato



¼ oz | ½ oz
Cilantro



1 | 2
Lime



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



1 tsp | 2 tsp
Hot Sauce



1.5 oz | 3 oz
Blue Corn Tortilla
Chips

HELLO

LIME CREMA

A tangy, creamy, oh-so-satisfying drizzle for fluffy rice, black beans, cheese, and charred corn salsa

BLACK BEAN & CHARRED CORN BURRITO BOWLS

with Blue Corn Tortilla Chips & Tomato Salsa



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 960



MAKE IT YOUR OWN

The best part of a homemade burrito bowl? You get to make it exactly the way you like it! Craving your crema on the side for a chip dipper? You do you! Prefer everything mixed together instead of layered in your bowl? Go for it! Want to transform your chips into a crispy topping? Brush 'em with oil and bake until warm and extra-crunchy, then crumble and sprinkle over your bowl.

BUST OUT

- Strainer
- Paper towels
- Medium pot
- Large pan
- Zester
- Medium bowl
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (**2 tsp** | **2 tsp**)
- Butter (**2 TBSP** | **2 TBSP**)
Contains: Milk

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1 PREP

- **Wash and dry produce.**
- Halve, peel, and dice **onion**. Drain and rinse **beans**. Drain and rinse **corn**; dry thoroughly with paper towels, removing as much moisture as possible.



2 COOK RICE & BEANS

- Melt **2 TBSP butter** in a medium pot over medium-high heat. Add **onion** and cook until softened, 4-5 minutes.
- Stir in **rice, beans, stock concentrate, and half the Southwest Spice** (you'll use the rest later).
- Stir in **¾ cup water** (**1½ cups for 4 servings**) and a **big pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



3 CHAR CORN

- Heat a large, preferably nonstick, pan over high heat. Add **corn** and cook, stirring occasionally, until lightly charred, 4-6 minutes. (**TIP: If corn begins to pop, cover pan.**) Season with **salt** and **pepper**.



4 MAKE SALSA

- While corn cooks, dice **tomato**. Finely chop **cilantro**. Zest and quarter **lime**.
- In a medium bowl, combine charred **corn**, tomato, half the cilantro, **remaining Southwest Spice**, a **pinch of lime zest**, a **large drizzle of olive oil**, and a **squeeze of lime juice** to taste. Season with **plenty of salt and pepper**.



5 MAKE CREMA

- In a small bowl, combine **sour cream** and as much **remaining lime zest and juice** as you like. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Fluff **rice mixture** with a fork; season with **salt** and **pepper**. Divide between bowls and top with **salsa, Monterey Jack**, and **remaining cilantro**. Drizzle with **lime crema** and as much **hot sauce** as you like.
- Serve with **tortilla chips** for dipping and any **remaining lime wedges** on the side.