




BLACK BEAN & GREEN PEPPER BURRITOS

with Monterey Jack, Pico de Gallo, Cilantro Lime Rice & Guacamole

INGREDIENTS

2 PERSON | 4 PERSON


- | | | |
|---|--|---|
| 
½ Cup 1 Cup
Jasmine Rice | 
1 2
Yellow Onion | 
1 2
Long Green Pepper |
| 
1 2
Tomato | 
¼ oz ½ oz
Cilantro | 
1 2
Lime |
| 
1 2
Black Beans | 
1 2
Veggie Stock Concentrate | 
1 TBSP 2 TBSP
Southwest Spice Blend |
| 
2 4
Flour Tortillas
<small>Contains: Soy, Wheat</small> | 
¼ Cup ½ Cup
Monterey Jack Cheese
<small>Contains: Milk</small> | 
4 TBSP 8 TBSP
Smoky Red Pepper Crema
<small>Contains: Milk, Soy</small> |
| 
4 TBSP 8 TBSP
Guacamole | | |

 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** | 
10 oz 20 oz
Ground Turkey |
| Calories: 1180 | Calories: 1120 |



PREP: 15 MIN | COOK: 40 MIN | CALORIES: 880



HELLO FRESH

HELLO

CILANTRO LIME RICE

Fresh cilantro and tangy lime zest elevate fluffy jasmine rice.

THAT'S A WRAP

To roll the perfect burrito, warm your tortillas to make them more pliable and don't overstuff—½ cup of filling is just right.

BUST OUT

- Small pot
- Large pan
- Zester
- Paper towels
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)

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

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



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 MIX RICE & WARM TORTILLAS

- Fluff **rice** with a fork; stir in **lime zest** and **remaining cilantro**. Season with **salt** and **pepper**.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



2 PREP & MAKE PICO

- While rice cooks, halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (3 TBSP for 4 servings). Dice **tomato**. Roughly chop **cilantro**. Zest and quarter **lime**. Halve, core, and thinly slice **green pepper** crosswise into strips.
- In a small bowl, combine **minced onion**, **tomato**, half the **cilantro**, and a **squeeze of lime juice** to taste. Season with **salt** and **pepper**.



5 ASSEMBLE BURRITOS

- Place **tortillas** on a clean work surface. To the bottom third of each tortilla, add **½ cup rice** in a line. Top rice with **½ cup filling** (you'll have some left over—serve it on the side!) and sprinkle with **Monterey Jack**. Add a **dollop of smoky red pepper crema**, a **bit of pico de gallo**, and a **dollop of guacamole** (save the rest for serving).
- Fold bottom side of each tortilla up 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, and wrap up with foil or parchment. Simply unwrap as you eat!**



3 COOK FILLING

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **sliced onion**, **green pepper**, and a **pinch of salt**; cook until veggies are browned and softened, 5-7 minutes.
- Stir in **beans and their liquid**, **stock concentrate**, **Southwest Spice Blend**, a **big pinch of 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.

🍳 Once veggies have softened, add **beef*** or **turkey*** to pan; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Cook through the rest of the step as instructed. **TIP: If pan seems dry, add another drizzle of oil.**



6 SERVE

- Halve **burritos** on a diagonal. Divide between plates with **remaining rice**, **filling**, **smoky red pepper crema**, **pico de gallo**, and **guacamole**. Serve with any **remaining lime wedges** on the side.