



CHEESY BLACK BEAN & BACON BURRITOS

with Pickled Jalapeño & Guacamole

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Jalapeño



1 | 2
Lime



2 | 4
Scallions



4 oz | 8 oz
Bacon



1 | 2
Black Beans



1 | 2
Chicken Stock
Concentrate



1 TBSP | 2 TBSP
Southwest Spice
Blend



2 | 4
Flour Tortillas
Contains: Soy, Wheat



4 TBSP | 8 TBSP
Guacamole



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



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



HELLO

QUICK PICKLE

With a little help from your microwave,
you can pickle jalapeño in a snap!



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 1130



THAT'S A WRAP

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

BUST OUT

- Small pot
- Zester
- Large pan
- Paper towels
- Small bowl
- Plastic wrap
- Kosher salt
- Black pepper
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk



1 COOK RICE

- In a small pot, combine **rice**, ¾ cup **water** (1½ cups for 4 servings), and a **pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook, covered, until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to use in Step 5.



2 PREP

- Meanwhile, **wash and dry produce**.
- Thinly slice **jalapeño** into rounds, removing ribs and seeds for less heat. Mince a few slices until you have 1 TBSP (2 TBSP for 4 servings). Zest and quarter **lime**. Trim and thinly slice **scallions**, separating whites from greens.



3 MAKE BACON & PICKLES

- Heat a large dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes.
- Turn off heat; transfer bacon to a paper-towel-lined plate. Carefully discard all but a **thin layer of bacon fat** (you'll use this to cook the beans).
- While bacon cooks, in a small microwave-safe bowl, combine **jalapeño rounds**, **juice from three lime wedges** (six wedges for 4 servings), and ½ tsp **sugar** (1 tsp for 4). Cover with plastic wrap and microwave for 30 seconds; set aside to pickle.



4 SIMMER BEANS

- Heat pan with **reserved bacon fat** over medium heat. (TIP: Add a drizzle of oil if you don't have enough fat left in pan.) Add **scallion whites** and **minced jalapeño**. Cook, stirring occasionally, until fragrant, 30-60 seconds.
- Stir in **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, stirring occasionally, until liquid has reduced, 5-7 minutes.
- Remove from heat. Stir in **juice from remaining lime**; taste and season with **salt** and **pepper** if desired.



5 WARM & FLUFF

- Wrap **tortillas** in damp paper towels; microwave until warm and pliable, 30 seconds.
- Fluff **rice** with a fork; stir in **scallion greens**, **1 TBSP butter** (2 TBSP for 4 servings) and **lime zest**. Season with **salt** and **pepper**.



6 ASSEMBLE BURRITOS

- Lay **tortillas** on a clean work surface. Spread **guacamole** in a line on the bottom third of each tortilla, then top with **bacon** and as much **pickled jalapeño** as you like. Top with ⅓ cup **rice** and ¼ cup **bean mixture** per tortilla (you'll have some rice and beans left over—save for serving); sprinkle with **Mexican cheese blend**.
- 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!



7 SERVE

- Halve **burritos** crosswise.
- Divide burritos and **remaining rice** between plates; top rice with **remaining bean mixture** and any **remaining pickled jalapeño**. Serve.

*Bacon is fully cooked when internal temperature reaches 145°.