



# FRIJOLES FRESCA BOWLS

with Scallion Rice & Pepper Jack



## HELLO

### GREEN SALSA

The tomatillo-based topping adds a bright and tangy twist to this Mexican-style dish.

**PREP: 10 MIN** | **TOTAL: 25 MIN** | **CALORIES: 890**



Scallions



Poblano Pepper



Roma Tomato



Southwest Spice Blend



Pepper Jack Cheese  
(Contains: Milk)



Jasmine Rice



Black Beans



Sour Cream  
(Contains: Milk)



Green Salsa



## START STRONG

When cooking with scallions, make it a habit to separate the white portion from the green. The white parts take better to cooking, while the crunch and vibrant color of raw greens make them perfect for amping up salsa and for using as a garnish.

## BUST OUT

- Small pot
- Large pan
- Strainer
- Kosher salt
- 2 Small bowls
- Black pepper
- Vegetable oil (1 tsp | 1 tsp)
- Olive oil (1 TBSP | 1 TBSP)
- Sugar (½ tsp | 1 tsp)
- Butter (2 TBSP | 3 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Jasmine Rice ¾ Cup | 1½ Cups
- Poblano Pepper 1 | 2
- Black Beans 13.4 oz | 26.8 oz
- Roma Tomato 1 | 2
- Sour Cream 4 TBSP | 8 TBSP
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Green Salsa 7.06 oz | 14.12 oz
- Pepper Jack Cheese ½ Cup | 1 Cup



## 1 COOK RICE

**Wash and dry all produce.** Trim and thinly slice **scallions**, separating whites from greens. Heat a drizzle of **oil** in a small pot over medium-high heat. Add **scallion whites** and cook until softened, 1 minute. Stir in **rice** and **1¼ cups water** (2¼ cups for 4 servings). 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.



## 4 COOK POBLANO

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **poblano** and cook, stirring occasionally, until softened and lightly browned, 4-5 minutes. Season with **salt** and **pepper**. Reduce heat to medium.



## 2 PREP & MAKE SALSA FRESCA

While rice cooks, core, deseed, and dice **poblano** into ½-inch pieces. Drain and rinse **beans**. Finely dice **tomato**. In a small bowl, combine tomato, half the **scallion greens**, and a large drizzle of **olive oil**. Season generously with **salt** and **pepper**.



## 5 COOK BEANS

Stir **beans**, remaining **Southwest Spice**, and **1 TBSP butter** (2 TBSP for 4 servings) into pan with **poblano**. Cook, stirring, until mixture is fragrant and butter has melted, 1-2 minutes. Stir in **green salsa** and **½ tsp sugar** (1 tsp for 4). Cook, stirring occasionally, until beans are softened, 1-3 minutes. Season with **salt** and **pepper**. Turn off heat.



## 3 MAKE CREMA

In a second small bowl, combine **sour cream** and **½ tsp Southwest Spice** (1 tsp for 4 servings; you'll use more later). Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



## 6 FINISH & SERVE

Fluff **rice** with a fork; stir in **1 TBSP butter** until melted. Divide rice between bowls and top with **bean mixture**, **pepper jack**, **salsa fresca**, and **crema**. Garnish with remaining **scallion greens** and serve.

## HERBY: FULLY LOADED

Garnish your bowls with some chopped fresh herbs! We love cilantro.



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