

INGREDIENTS

2 PERSON | 4 PERSON



1/2 Cup | 1 Cup Jasmine Rice



1 TBSP | 2 TBSP Southwest Spice Blend



Roma Tomato



Scallions



Lime



2 Cloves | 4 Cloves Garlic



13.4 oz | 26.8 oz Black Beans



2 TBSP | 4 TBSP Sour Cream Contains: Milk



10 oz | 20 oz Red Enchilada Sauce



2 | 4 Eggs **Contains: Eggs**







HelloCustom

If you chose to add a protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz G Chicken Cutlets



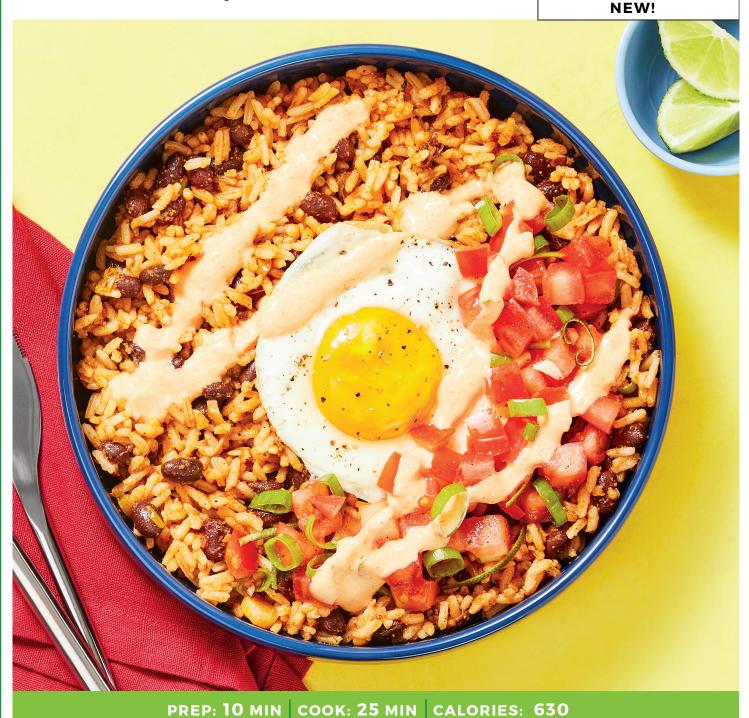
14 oz | 28 oz Sirloin Steak



G Calories: 920

HUEVOS RANCHEROS RICE & BEAN BOWLS

with Salsa Fresca & Creamy Enchilada Sauce





HELLO

SOUTHWEST SPICE BLEND

This mix of chili powder, garlic, and cumin brings major flavor to rice bowls.

BREAK AN EGG

Always seem to get a little piece of shell in your cracked egg? Instead of chasing it around with a spoon, use one of the broken halves of your egashell to scoop it up-the jagged edge will cut right through the viscous white.

BUST OUT

• Large pan (or 2 large pans) 😏

• Paper towels 😏 😌

Plastic wrap

- Small pot
- Zester
- Strainer
- 2 Small bowls
- Can opener
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp) 😂 🔄

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*Wash hands and surfaces after handling raw eggs. Cook until yolks and whites are firm. Consuming raw or und may increase your risk of foodborne illness.

- (5) *Chicken is fully cooked when internal temperature
- *Steak is fully cooked when internal temperature reaches 145°.



1 COOK RICE

- In a small pot, combine rice, 34 cup water 1 tsp Southwest Spice Blend (you'll use the rest later), and a big pinch of salt (for 4 servings, use a medium pot, 1½ cups water, and 2 tsp Southwest Spice Blend). Bring to a boil, then cover and reduce heat to low. Cook until rice is tender. 15-18 minutes.
- Remove from heat: cover to keep warm.



2 PREP

- While rice cooks, wash and dry produce.
- Dice tomato into ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Zest and guarter lime. Peel and mince or grate garlic. Drain beans.



- **3 MAKE SALSA & SAUCE**
- In a small bowl, combine tomato. scallion greens, lime zest, juice from half the lime, and a pinch of garlic. Season with salt and pepper.
- In a separate small microwave-safe bowl, combine sour cream with 1/4 of the enchilada sauce. Season with salt and pepper.



4 COOK BEANS

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add scallion whites, remaining garlic, and remaining Southwest Spice Blend. Cook, stirring, until fragrant, 30 seconds.
- Add beans and remaining enchilada **sauce**. Cook, stirring, until liquid has absorbed, 3-5 minutes (5-7 minutes for 4 servings). Season with salt and pepper.
- Pat **chicken*** or **steak*** dry with paper towels; season all over with salt and pepper. Heat a drizzle of oil in a separate large pan over medium-high heat. Add chicken or steak and cook until chicken is browned and cooked through, 3-5 minutes per side, or until steak reaches desired doneness. 3-6 minutes per side. Transfer to a cutting board to rest.



5 FINISH RICE & FRY EGGS

- Once rice is finished cooking, stir in beans and a squeeze of lime juice. Season with salt and pepper. Wash out pan.
- Heat a **drizzle of oil** in pan used for beans over medium heat. Once hot, crack eggs into pan and cover. Fry eggs to preference (work in batches if necessary). Season with salt and pepper.



6 FINISH & SERVE

- · Cover bowl with sauce tightly with plastic wrap; microwave until warmed through, 30-45 seconds.
- Divide rice and beans between bowls: top with eggs, salsa, and sauce. Serve with any **remaining lime wedges** on the side.
- Thinly slice **chicken** or **steak** crosswise.
- Serve atop bowls.