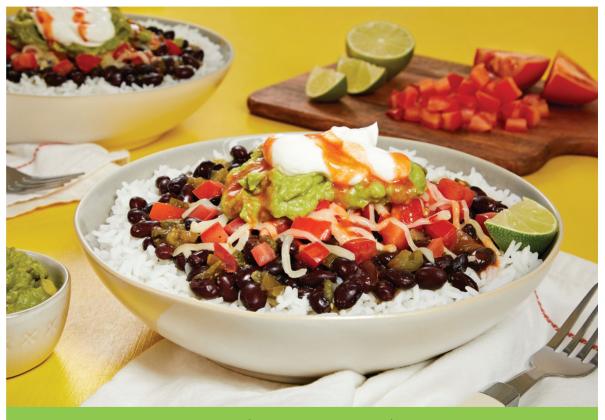


SALSA VERDE BLACK BEAN BOWLS

with Guacamole & Sour Cream



TOTAL TIME: 10 MIN CALORIES: 830 SERVINGS: 2



BUST OUT

- Strainer
- Medium bowl

MAKE IT AHEAD!

Want to win major you-have-yourstuff-together points? Prep your bowls (minus the toppings) in microwave-safe containers in the morning, then pop them into the fridge. When you're ready to eat, heat 'em up; top with cheese, guac, and sour cream; and enjoy. *¡Vamos!*

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with Guacamole & Sour Cream

INSTRUCTIONS

- Microwave rice according to package directions. Divide between microwave-safe bowls or to-go containers.
- Drain and rinse **beans** thoroughly; place in a medium microwavesafe bowl. Stir in half the **salsa**. Microwave until warmed through, 30 seconds. Divide between bowls with rice.
- Wash and dry all produce. Finely chop tomato. Halve lime.
- Top bowls with tomato and pepper jack.
- Before serving, microwave bowls until pepper jack has melted, 45 seconds. Dollop with guacamole and sour cream. Serve with hot sauce and lime halves on the side. Top with extra salsa if you like!

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