



INGREDIENTS

MAKES 2 SERVINGS



8.5 oz
Microwavable
Rice



7.06 oz
Green Salsa



1
Lime



8 TBSP
Guacamole



2 tsp
Hot Sauce



13.4 oz
Black Beans



1
Roma Tomato



1 Cup
Pepper Jack
Cheese
(Contains: Milk)



4 TBSP
Sour Cream
(Contains: Milk)



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-your-stuff-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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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 microwave-safe 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!