



BLACK BEAN & GREEN PEPPER BURRITOS

with Monterey Jack, Pico de Gallo, Cilantro Lime Rice & Guacamole

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Yellow Onion



1 | 2
Long Green Pepper



1 | 2
Tomato



¼ oz | ¼ oz
Cilantro



1 | 2
Lime



1 | 2
Black Beans



1 | 2
Veggie Stock Concentrate



1 TBSP | 2 TBSP
Southwest Spice Blend



2 | 4
Flour Tortillas
Contains: Soy, Wheat



¼ Cup | ½ Cup
Monterey Jack Cheese
Contains: Milk



4 TBSP | 8 TBSP
Smoky Red Pepper Crema
Contains: Milk



4 TBSP | 8 TBSP
Guacamole



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

*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Ground Beef**

Calories: 1190



10 oz | 20 oz
Ground Turkey

Calories: 1130



PREP: 15 MIN | COOK: 40 MIN | CALORIES: 890



HELLO

CILANTRO LIME RICE

Fresh cilantro and tangy lime zest elevate fluffy jasmine rice.

THAT'S A WRAP

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

BUST OUT

- Small pot
- Zester
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Large pan
- Paper towels

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1 COOK RICE

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



4 MIX RICE & WARM TORTILLAS

- Fluff **rice** with a fork; stir in **lime zest** and **remaining cilantro**. Season with **salt** and **pepper**.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



2 PREP & MAKE PICO

- While rice cooks, halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (3 TBSP for 4 servings). Dice **tomato**. Roughly chop **cilantro**. Zest and quarter **lime**. Halve, core, and thinly slice **green pepper** crosswise into strips.
- In a small bowl, combine **minced onion**, **tomato**, half the **cilantro**, and a **squeeze of lime juice** to taste. Season with **salt** and **pepper**.



5 ASSEMBLE BURRITOS

- Place **tortillas** on a clean work surface. To the bottom third of each tortilla, add **½ cup rice** in a line. Top rice with **½ cup filling** (you'll have some left over—serve it on the side!) and sprinkle with **Monterey Jack**. Add a **dollop of smoky red pepper crema**, a **bit of pico de gallo**, and a **dollop of guacamole** (save the rest for serving).
- Fold bottom side of each tortilla up 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, and wrap up with foil or parchment. Simply unwrap as you eat!**



3 COOK FILLING

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **sliced onion**, **green pepper**, and a **pinch of salt**; cook until veggies are browned and softened, 5-7 minutes.
- Stir in **beans and their liquid**, **stock concentrate**, **Southwest Spice Blend**, a **big pinch of salt** (we used ½ tsp; 1 tsp for 4 servings), and **pepper**. Bring to a simmer and cook until liquid has reduced, 5-7 minutes. Remove from heat.
- Once veggies have softened, add **beef*** or **turkey*** to pan; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Cook through the rest of the step as instructed. **TIP: If pan seems dry, add another drizzle of oil.**



6 SERVE

- Halve **burritos** on a diagonal. Divide between **plates** with **remaining rice**, **filling**, **smoky red pepper crema**, **pico de gallo**, and **guacamole**. Serve with any **remaining lime wedges** on the side.

*Ground Beef is fully cooked when internal temperature reaches 160°.

*Ground Turkey is fully cooked when internal temperature reaches 165°.