



VEGAN GUAC LOVER'S BURRITO BOWLS

with Black Beans, Spiced Mushrooms & Tortilla Chips

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Red Onion



1 | 1
Lime



¼ oz | ½ oz
Cilantro



4 oz | 8 oz
Cremini
Mushrooms



1 | 2
Black Beans



1 tsp | 1 tsp
Turmeric



½ Cup | 1 Cup
Jasmine Rice



5 tsp | 5 tsp
White Wine
Vinegar



4 TBSP | 8 TBSP
Guacamole



1 TBSP | 2 TBSP
Mexican Spice
Blend



1 tsp | 1 tsp
Garlic Powder



1.5 oz | 3 oz
Blue Corn Tortilla
Chips
Contains: Sesame



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



HelloCustom

2 PERSON | 4 PERSON

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



1½ Cups | 2½ Cups
Brown Rice

Calories: 840



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 720



HELLO

MEXICAN SPICE BLEND

Chili powder and oregano add smoky herbaceousness to beans.

IN A PICKLE

Microwaving sliced onion in pickling liquid helps the sugar and salt dissolve and speeds up the pickling process.

BUST OUT

- Zester
- Small pot
- 2 Small bowls
- Plastic wrap
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Sugar (¼ tsp | ½ tsp)
- Olive oil (1 tsp | 1 tsp)



1 PREP

- **Wash and dry produce.**
- Halve, peel, and thinly slice **half the onion**; dice remaining half. Cut onion slices in half crosswise. Zest and quarter **lime**. Roughly chop **cilantro**. Thinly slice **mushrooms** (skip if your mushrooms are pre-sliced!).



2 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **½ tsp turmeric** (1 tsp for 4 servings); cook until fragrant, 30 seconds. (Be sure to measure the turmeric; we sent more.)
- Stir in **rice**, **¾ cup water** (1½ cups for 4), and a **big pinch of salt**. Bring to a boil; cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.

- Swap in **brown rice** for jasmine rice. Use **1¾ cups water** (3½ cups for 4 servings); cook for 20-25 minutes. (Save jasmine rice for another use.)



3 PICKLE ONION

- Meanwhile, in a small microwave-safe bowl, combine **sliced onion**, **half the vinegar**, **¼ tsp sugar**, and a **pinch of salt** (use all the vinegar and ½ tsp sugar for 4 servings). Cover with plastic wrap; microwave 30 seconds. Set aside to pickle, stirring occasionally.



4 MAKE GUACAMOLE SAUCE

- In a second small bowl (medium bowl for 4 servings), combine **guacamole**, **half the cilantro**, **juice from one lime wedge** (juice from two lime wedges for 4), a **drizzle of olive oil**, and as much **lime zest** as you like. Add **water** 1 tsp at a time until mixture reaches a thick drizzling consistency. Taste and season with **salt** and **pepper** if needed.



5 COOK MUSHROOMS

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **mushrooms** in an even layer and cook, undisturbed, until lightly browned on one side, 2-3 minutes. **TIP: Add another drizzle of oil if pan looks dry.**
- Add **half the Mexican Spice Blend** (you'll use the rest later), **salt**, and **pepper**; cook, stirring occasionally, until mushrooms are browned and crisp, 3-4 minutes more. Turn off heat; transfer to a plate. Wipe out pan.



6 COOK BEANS

- Heat a **large drizzle of oil** in same pan over medium heat. Add **diced onion**, **half the garlic powder** (all for 4 servings), **remaining Mexican Spice Blend**, and a **big pinch of salt and pepper**. Cook, stirring, until softened and fragrant, 2-3 minutes.
- Add **beans and their liquid**; cook, stirring, until liquid is mostly absorbed and beans are saucy, 2-3 minutes more. Remove from heat; taste and season generously with **salt** and **pepper**.



7 FINISH & SERVE

- Fluff **rice** with a fork; season with **salt** and **pepper**.
- Divide rice between bowls. Top with **mushrooms** and **beans** in separate sections. Add **pickled onion** (draining first) in a pile. Drizzle with **guacamole sauce** and sprinkle with **remaining cilantro**. Serve with **tortilla chips** and **remaining lime wedges** on the side.

SHARE YOUR #HELLOFRESHpics WITH US @HELLOFRESH

(646) 846-3663 | HELLOFRESH.COM