



VEGAN TEX-MEX BLACK BEAN & PEPPER WRAPS

with Rojo Rice, Pico de Gallo & Creamy Cilantro Sauce

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Flour Tortillas
Contains: Soy, Wheat



½ Cup | 1 Cup
Jasmine Rice



1.5 oz | 1.5 oz
Tomato Paste



1 | 2
Long Green
Pepper



1 | 2
Black Beans



1 TBSP | 2 TBSP
Southwest
Spice Blend



1 | 2
Tex-Mex Paste



1 | 2
Veggie Stock
Concentrate



1 | 2
Tomato



1 | 2
Lime



¼ oz | ½ oz
Cilantro



2 | 4
Scallions



4 TBSP | 8 TBSP
Vegan Mayo



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HELLO

TEX-MEX PASTE

A savory, spicy, and slightly sweet flavor MVP



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 940



THAT'S A WRAP

The keys to rolling a perfect wrap? First, warm your tortillas to make them more pliable. Second, don't overstuff! Add just enough filling to easily fold and roll.

BUST OUT

- Strainer
- 2 Small bowls
- Small pot
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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1 PREP

- **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Halve, core, and thinly slice **green pepper** into strips. Drain and rinse **beans**. Roughly chop **cilantro**. Finely dice **tomato**. Quarter **lime**.



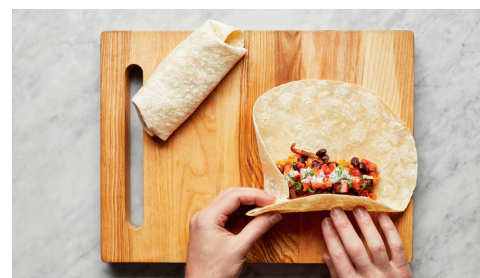
4 MAKE SAUCE & PICO

- In a small bowl, combine **vegan mayo**, **cilantro**, and a **pinch of salt and pepper**. Add **water**, 1 tsp at a time, until mixture reaches a drizzling consistency.
- In a separate small bowl, combine **tomato**, **scallion greens**, and a **squeeze of lime juice**. Season with **salt** and **pepper**.



2 MAKE RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **scallion whites**; cook, stirring constantly, until fragrant and translucent, 30-60 seconds. Stir in **rice** and **half the tomato paste (all for 4 servings)**. Cook, stirring, until rice is evenly coated, 30-60 seconds more.
- Add **1 cup water (2 cups for 4)**, **stock concentrate**, **1 tsp Southwest Spice Blend (2 tsp for 4)**, and a **pinch of salt**. (You'll use the rest of the Southwest Spice later.) Bring to a boil, then cover and reduce heat to a low simmer. Cook until rice is tender, 15-18 minutes. Turn off heat and keep covered until ready to serve.



5 MAKE WRAPS

- Fluff **rice** with a fork. Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Lay tortillas on a clean work surface. Add as much rice, **bean filling**, and **pico de gallo** as you like across the bottom third of tortillas. Drizzle with as much **sauce** as you like.
- Fold bottom edge of each tortilla over **filling**, then fold over left and right sides toward the filling. Roll up tortillas, starting with filled sides, to form **wraps**.



3 COOK BEAN FILLING

- While rice cooks, heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper**; cook, stirring, until softened, 5-6 minutes. Season with **salt** and **pepper**.
- Add **beans**, **Tex-Mex paste**, **remaining Southwest Spice Blend**, and **¼ cup water (½ cup for 4 servings)**. Cook, stirring, until **filling** is combined and thickened, 2-3 minutes.



6 FINISH & SERVE

- Halve **wraps** on a diagonal; divide between plates along with any **remaining beans**, **remaining rice**, and **remaining pico de gallo**. Serve with any **remaining sauce** for dipping and **remaining lime wedges** on the side.