



VEGGIE BURRITO BOWLS

with Tomato Salsa and Charred Corn



HELLO CHARRED CORN

A touch of smoke takes the sweet crowd-pleaser to savory new heights.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 1110



Yellow Onion



Corn



Southwest Spice Blend



Lime



Sour Cream
(Contains: Milk)



Tortilla Chips



Black Beans



Jasmine Rice



Roma Tomato



Cilantro



Mexican Cheese Blend
(Contains: Milk)



Hot Sauce

START STRONG

Not a fan of cilantro's flavor? That's OK! In fact, it's believed that your genes may determine whether or not you like the herb. If you'd prefer, sprinkle with a bit to start, or skip it altogether.

BUST OUT

- Strainer
- Zester
- Medium pot
- 2 Small bowls
- Medium pan
- Paper towel
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Olive oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 2
- Black Beans 13.4 oz | 26.8 oz
- Corn 13.4 oz | 26.8 oz
- Jasmine Rice ½ Cup | 1 Cup
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Roma Tomato 1 | 2
- Lime 1 | 2
- Cilantro ¼ oz | ½ oz
- Sour Cream 4 TBSP | 8 TBSP
- Mexican Cheese Blend ½ Cup | 1 Cup
- Hot Sauce 1 tsp | 2 tsp
- Tortilla Chips 3 oz | 3 oz

WINE CLUB

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1 PREP

Wash and dry all produce. Halve, peel, and dice **onion**. Drain and rinse **black beans** and **corn**, keeping them separate.



4 MAKE SALSA

Cut **tomato** into small cubes. Zest 1 tsp zest from **lime** and cut into quarters. Finely chop **cilantro**. Toss tomato, **corn**, remaining **Southwest spice**, half the cilantro, half the lime zest, juice from one lime quarter, and a large drizzle of **olive oil** in a small bowl. Season with plenty of **salt** and **pepper**.



2 COOK RICE AND BEANS

Melt 2 TBSP **butter** in a medium pot over medium-high heat. Add **onion** and cook until softened, 4-5 minutes. Stir in **rice, beans**, and half the **Southwest spice**. Add ¾ cup **water** and 1 tsp **kosher salt**. Bring to a boil. Cover, reduce to a gentle simmer, and cook until tender, about 15 minutes.



5 MAKE CREMA AND FINISH RICE

Stir together **sour cream**, remaining **lime zest**, and a squeeze of **lime juice** in another small bowl. Season with **salt** and **pepper**. Once **rice** is done, fluff grains with a fork. Stir in half the **cheese**. Season with salt and pepper.



3 CHAR CORN

Heat a medium pan over high heat. Pat **corn** dry with a paper towel, removing as much moisture as possible. Add corn to pan and cook, tossing occasionally, until lightly charred, 3-4 minutes. Season with **salt** and **pepper**.



6 FINISH AND SERVE

Divide **rice** between bowls and top with **salsa**. Garnish with remaining **cheese** and **cilantro**. Dollop with **crema** and drizzle to taste with **hot sauce**. Serve with **tortilla chips** for dipping and remaining **lime** for squeezing over.

DIG IN!

Black beans and rice made extra-nice

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