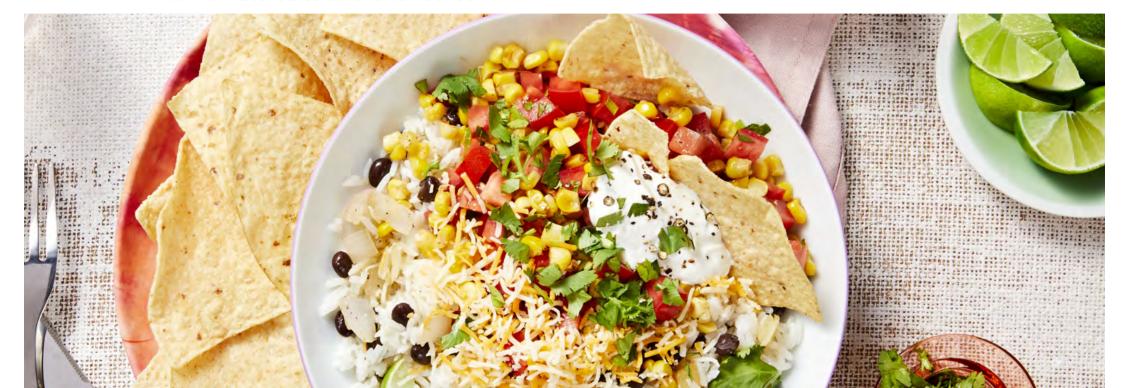
## HALL OF FAME **VEGGIE BURRITO BOWLS**

# with Tomato Salsa and Charred Corn



### **HELLO**

### **HALL OF FAME**

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!





Yellow Onion

Black Beans









Lime





Tortilla Chips



Sour Cream



Mexican

Hot Sauce

Cheese Blend (Contains: Milk)

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Jasmine Rice





#### **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 prefer, sprinkle on a bit to start, or skip it altogether.

#### **BUST OUT**

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



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

Jasifilite Rice 72 Cup | 1 Cup

Southwest Spice Blend 1TBSP | 2 TBSPRoma Tomato 1 | 2

• Lime 1|2

• Cilantro 1/4 oz | 1/2 oz

Mexican Cheese Blend
 ½ Cup | 1 Cup

• Hot Sauce 1tsp | 2 tsp

• Tortilla Chips 3 oz 3 oz

**WINE CLUB** 

Pair this meal with a HelloFresh Wine matching this icon.

Sour Cream



4 TBSP | 8 TBSP

HelloFresh.com/Win





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

**MAKE SALSA** 

Cut tomato into small cubes. Zest

lime until you have 1 tsp zest; quarter

lime. Finely chop **cilantro**. In a small

bowl, toss tomato, corn, remaining

Southwest Spice, half the cilantro, half

the lime zest, juice from 1 lime quarter,

and a large drizzle of olive oil. Season

with plenty of salt and pepper.



until tender, about 15 minutes.



## 5 MAKE CREMA AND FINISH RICE

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



CHAR CORN
Heat a medium pan over high heat.
Pat corn dry with paper towels, 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.



# FINISH AND SERVE

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

### DIG IN!

Black beans and rice made extra-nice

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