



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!

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 1060

-  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 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)

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 **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**.



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

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.



3 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**.



6 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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