



HALL OF FAME
VEGGIE BURRITO BOWLS
 with Charred Corn and Tomato Salsa



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: 1050**

- | | | | | | | |
|---|---|--|--|---|---|---|
| 
Yellow Onion | 
Veggie Stock Concentrate | 
Jasmine Rice | 
Roma Tomato | 
Cilantro | 
Monterey Jack Cheese
(Contains: Milk) | 
Tortilla Chips |
| 
Black Beans | 
Corn | 
Southwest Spice Blend | 
Lime | 
Sour Cream
(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 with a bit to start, or skip it altogether.

BUST OUT

- Strainer
- Medium pot
- Paper towels
- Large pan
- Zester
- Olive oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 2 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper
- Medium bowl
- Small bowl

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
- Veggie Stock Concentrate 1 | 2
- 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
- Monterey Jack Cheese ¼ Cup | ½ Cup
- Hot Sauce 1 tsp | 2 tsp
- Tortilla Chips 3 oz | 6 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

Meanwhile, dice **tomato**. Zest and quarter **lime**. Finely chop **cilantro**. In a medium bowl, combine **tomato**, **corn**, remaining **Southwest Spice**, half the **cilantro**, a large drizzle of **olive oil**, a pinch of **lime zest**, and a squeeze of **lime juice** (to taste). 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**, **stock concentrate**, and half the **Southwest Spice**. Add **¾ cup water** (1½ cups for 4 servings) and a large pinch of **salt**. Bring to a boil. Once boiling, cover, reduce heat to a gentle simmer, and cook until tender, about 15 minutes. Turn off heat.



5 MAKE CREMA AND FINISH RICE

In a small bowl, combine **sour cream** and remaining **lime zest** and **juice** (to taste). Add **water**, 1 tsp at a time, until mixture reaches a drizzling consistency. Season with **salt** and **pepper**. Once **rice** is done, fluff grains with a fork. Season with salt and pepper.



3 CHAR CORN

Dry **corn** thoroughly with paper towels, removing as much moisture as possible. Heat a large pan over high heat. Add corn and cook, stirring occasionally, until lightly charred, 3-4 minutes (4-5 minutes for 4 servings). (**TIP:** If corn begins to pop, cover pan.) Season with **salt** and **pepper**.



6 FINISH AND SERVE

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

DIG IN!

Black beans and rice made extra-nice

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