



# HALL OF FAME VEGGIE BURRITO BOWLS with Blue Corn Tortilla Chips 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: 1060**

-  Yellow Onion
-  Veggie Stock Concentrate
-  Jasmine Rice
-  Roma Tomato
-  Cilantro
-  Monterey Jack Cheese  
(Contains: Milk)
-  Blue Corn 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
- Blue Corn 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 **beans** and **corn**, keeping them separate.



## 4 MAKE SALSA

Meanwhile, dice **tomato**. Zest and quarter **lime**. Finely chop **cilantro** leaves and stems. 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 big pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



## 5 MAKE CREMA

In a small bowl, combine **sour cream** and as much remaining **lime zest** and **juice** as you like. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. 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, 3-5 minutes. (**TIP:** If corn begins to pop, cover pan.) Season with **salt** and **pepper**.



## 6 FINISH AND SERVE

Fluff **rice mixture** with a fork; season with **salt** and **pepper**. Divide between bowls and top with **salsa**, **Monterey Jack**, and remaining **cilantro**. Drizzle with **crema** and as much **hot sauce** as you like. Serve with **tortilla chips** for dipping and any remaining **lime wedges** on the side.

## TROPIC LIKE IT'S HOT

Next time, switch up your salsa routine by adding diced mango, kiwi, or pineapple.

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