



HALL OF FAME

VEGGIE BURRITO BOWLS

with Blue Corn Tortilla Chips & Tomato Salsa



HELLO

BLUE CORN TORTILLA CHIPS

Food Should Taste Good™ Chips are crafted using real ingredients, delivering a great taste in flavors you'll love. Our chips are non-GMO, gluten-free, and Kosher certified.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 930

- Yellow Onion
- Veggie Stock Concentrate
- Jasmine Rice
- Roma Tomato
- Cilantro
- Monterey Jack Cheese (Contains: Milk)
- Food Should Taste Good™ Blue Corn Chips
- Black Beans
- Corn
- Southwest Spice Blend
- Lime
- Sour Cream (Contains: Milk)
- Hot Sauce

START STRONG

Fun fact: it's believed that your genes may determine whether or not you like cilantro. If you're unfamiliar with the herb, give it a taste. Love it? Add away! Unsure? Feel free to use just a pinch or skip it altogether in steps 4 and 6.

BUST OUT

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

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
- Food Should Taste Good™ Blue Corn Chips 1.5 oz | 3 oz



1 PREP

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



4 MAKE SALSA

While corn cooks, dice **tomato**. Zest and quarter **lime**. Finely chop **cilantro** leaves and stems. In a medium bowl, combine **corn**, tomato, half the cilantro, remaining **Southwest Spice**, a pinch of **lime zest**, a large drizzle of **olive oil**, and a squeeze of **lime juice** to taste. Season with plenty of **salt** and **pepper**.



2 COOK RICE & 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** (you'll use the rest later). 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

Meanwhile, 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 & 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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