



BUENOS DÍAS BLACK BEAN BOWLS

with Chunky Guacamole and a Fried Egg Topper



HELLO

BLACK BEANS

Simmered here with rice and seasoned with a blend of garlic, cumin, and chili powder

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 960



Scallions



Lime



Jasmine Rice



Southwest
Spice Blend



Sour Cream
(Contains: Milk)



Eggs
(Contains: Eggs)



Roma Tomato



Black Beans



Veggie Stock
Concentrate



Chili Pepper



Guacamole



Mexican Cheese
Blend
(Contains: Milk)

START STRONG

In step 5, you'll be frying eggs with perfectly runny yolks. If you prefer your yolks a little more firm, carefully flip once the white is set and opaque, then let cook a couple minutes more.

BUST OUT

- Strainer
- Zester
- Medium pot
- 2 Small bowls
- Large pan
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Black Beans 13.4 oz | 26.8 oz
- Roma Tomato 1 | 2
- Lime 1 | 2
- Chili Pepper 1 | 1
- Jasmine Rice ¾ Cup | 1½ Cups
- Veggie Stock Concentrate 1 | 2
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Sour Cream 2 TBSP | 4 TBSP
- Guacamole 4 TBSP | 8 TBSP
- Eggs 2 | 4
- Mexican Cheese Blend ½ Cup | 1 Cup

WINE CLUB

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1 PREP

Wash and dry all produce. Trim and thinly slice **scallions**, separating whites from greens. Drain and rinse **beans**. Dice **tomato**. Zest and quarter **lime** (quarter both limes for 4 servings). Thinly slice **chili**, removing seeds for less heat.



4 MIX GUACAMOLE

In a second small bowl, combine **guacamole**, **tomato**, a squeeze of **lime juice** to taste, and a pinch of **chili** if desired. Season with **salt** and **pepper**.



2 COOK RICE AND BEANS

Melt **1 TBSP butter** (2 TBSP for 4 servings) in a medium pot over medium-high heat. Add **scallion whites**; cook, stirring occasionally, until softened, 2-3 minutes. Stir in **rice**, **beans**, **stock concentrate**, half the **Southwest Spice**, **¾ cup water** (1¼ cups for 4), and **½ tsp 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 FRY EGGS

Heat a large drizzle of **oil** in a large, preferably nonstick, pan over medium heat. Once hot, crack **eggs** into pan, sprinkle lightly with some remaining **Southwest Spice**, and cover. Cook until whites are set but yolks are still runny, 3-4 minutes. Season with **salt**. Remove from heat.



3 MAKE CREMA

In a small bowl, combine **sour cream**, **lime zest** to taste, and a squeeze of **lime juice**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



6 FINISH AND SERVE

Fluff **rice mixture** with a fork; stir in half the **Mexican cheese**. Season with **salt** and **pepper**. Divide between bowls; top with **guacamole**, **eggs**, and remaining **cheese**. (**TIP:** Plate everything in its own section!) Garnish with **scallion greens** and more **chili** if desired. Drizzle with **crema**. Serve with remaining **lime wedges** on the side.

BREAK AN EGG

No need to save your eggs for breakfast—they can make any meal all that much better. Try frying eggs next time to top burgers.

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