



KIMCHI HOT SAUCE BURRITOS

with Black Beans, Carrots, and Pickled Cucumber



HELLO

KIMCHI HOT SAUCE

Made with the brine used for kimchi (Korean pickles), it adds fierce, fearless flavors to any dish.

PREP: 10 MIN | **TOTAL: 25 MIN** | **CALORIES: 760**



Scallions



Black Beans



Basmati Rice



White Wine Vinegar



Shredded Carrots



Cucumber



Kimchi Hot Sauce



Sour Cream
(Contains: Milk)



Lime



Flour Tortillas
(Contains: Wheat)

START STRONG

Wrap 101: To fold your burrito, start by placing your fillings toward one side of the tortilla. Fold in the bottom and side edges around the filling, then roll it up into a tubular torpedo of tastiness.

BUST OUT

- Strainer
- Small bowl
- Small pot
- Zester
- 2 Medium bowls
- Large pan
- Sugar (1 tsp | 2 tsp)
- Paper towels
- Oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 4
- Black Beans 6.7 oz | 13.4 oz
- Basmati Rice ½ Cup | ½ Cup
- White Wine Vinegar 5 tsp | 10 tsp
- Cucumber 1 | 2
- Kimchi Hot Sauce 4 oz | 8 oz
- Sour Cream 4 TBSP | 8 TBSP
- Lime 1 | 1
- Shredded Carrots 4 oz | 8 oz
- Flour Tortillas 2 | 4

HELLO WINE



PAIR WITH
Barquette Monterey County
Chardonnay, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

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1 PREP

Wash and dry all produce. Trim, then thinly slice **scallions**, keeping greens and whites separate. Drain and rinse half the **beans** (use the rest as you like).



4 COOK CARROTS

Zest **lime** until you have 1 tsp zest, then cut into quarters. Heat **1 TBSP oil** in a large pan over medium-high heat. Add **carrots** and cook, tossing, until just tender, 2-3 minutes. Stir in half the lime zest and a squeeze of lime juice. Season with **salt** and **pepper**. Remove from pan and set aside. Lower heat under pan to medium. Add remaining **kimchi hot sauce** and **drained beans**. Cook, stirring, until warmed through, about 3 minutes.



2 COOK RICE

Melt **1 TBSP butter** in a small pot over medium-high heat. Add **scallion whites** and **rice**. Stir until fragrant, about 30 seconds. Add **¾ cup water**, **1 TBSP vinegar** (we sent more), and a large pinch of **salt** to pot. Cover and bring to a boil. Reduce heat to low and let simmer until tender, about 15 minutes. Keep covered off heat.



5 TOSS VEGGIES AND WARM TORTILLAS

Meanwhile, toss together half the **cucumber**, half the **carrots**, **scallion greens**, and a squeeze of **lime juice** in another medium bowl. Season with **salt** and **pepper**. Add remaining **lime zest** to **rice** in pot and fluff grains with a fork. Season with salt and pepper. Wrap **tortillas** in damp paper towels. Microwave on high until warm, 30 to 45 seconds.



3 PICKLE CUCUMBERS AND MAKE CREMA

Halve **cucumber** lengthwise, then slice into thin half-moons. Toss in a medium bowl with **1 TBSP kimchi hot sauce** (we sent more), remaining **vinegar**, a large pinch of **salt**, and **1 tsp sugar** until combined. Set aside. In a small bowl, stir **sour cream** and 1 TBSP kimchi hot sauce (use less to taste). Season with salt.



6 FINISH AND SERVE

Divide half the **rice** between **tortillas** (serve the rest on the side or save for another use). Top with **beans** and remaining **cucumbers** and **carrots**. Roll into burritos, then cut each in half. Serve with **crema**, **tossed veggies**, and remaining **lime quarters** on the side.

THAT'S A WRAP!

All the bodacious flavors that you can fit in a tortilla.

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