



SKILLET REFRIED BLACK BEANS

with Southwest-Spiced Rice, Pico de Gallo, Radishes & Creamy Guac

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



1 TBSP | 2 TBSP
Southwest Spice Blend



1 | 2
Roma Tomato



1 | 1
Red Onion



¼ oz | ¼ oz
Cilantro



3 | 3
Radishes



1 | 2
Lime



4 TBSP | 8 TBSP
Guacamole



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



13.4 oz | 26.8 oz
Black Beans



1 Cup | 2 Cups
Mexican Cheese Blend
Contains: Milk

HELLO

SOUTHWEST SPICE BLEND

This blend of chili powder, garlic, and cumin adds smoky, earthy depth of flavor to both fluffy rice and creamy refried black beans.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 860



COOL BEANS

Pssst—you don't need to drain the beans before adding them to the pan in step 4! In fact, simmering the beans in their liquid will yield extra thick and creamy results. Don't you love it when easier = more delicious?

BUST OUT

- Small pot
- Zester
- 3 Small bowls
- Small pan
- Potato masher
- Kosher salt
- Black pepper
- Sugar
- Vegetable oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 3 TBSP)
Contains: Milk

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1 COOK RICE

- Heat broiler to high.
- In a small pot, combine **rice**, half the **Southwest Spice** (you'll use the rest later), **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.



4 START BEANS

- Heat a drizzle of **oil** in a small, preferably ovenproof, pan (**use a medium pan for 4 servings**) over medium heat. Add remaining **chopped onion** and season with **salt** and **pepper**. Cook, stirring, until softened, 4-5 minutes.
- Add remaining **Southwest Spice**; cook, stirring, until fragrant, 30 seconds. Add **beans** and their **liquid** and bring to a simmer. Cook, stirring, until thickened, 2-4 minutes.



2 PREP

- While rice cooks, **wash and dry all produce**.
- Halve, peel, and thinly slice ¼ of the **onion**; finely chop remaining onion until you have ⅔ cup (**1½ cups for 4 servings**). Trim and thinly slice **radishes**. Zest and halve **lime**. Finely dice **tomato**. Finely chop **cilantro**.



5 FINISH BEANS

- Using a potato masher or fork, mash **beans** until mostly smooth. Remove from heat and stir in **1 TBSP butter (2 TBSP for 4 servings)**; season generously with **salt** and **pepper**. If beans are too thick, add a splash of **water**. **TIP: If your pan isn't ovenproof, transfer mixture now to a baking dish.**
- Sprinkle beans with **Mexican cheese**. Broil until cheese is melted and lightly browned, 2-3 minutes. **TIP: Watch carefully to avoid burning.**



3 MAKE TOPPINGS

- In a small microwave-safe bowl, combine **sliced onion**, **radishes**, juice from half the **lime**, a pinch of **sugar**, and **salt**. Microwave until bright pink, 30-45 seconds. Set aside to cool.
- In a second small bowl, combine **guacamole**, **sour cream**, and **lime zest**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.
- In a third small bowl, combine **tomato**, half the **cilantro**, **2 TBSP chopped onion (4 TBSP for 4 servings)**, and juice from remaining lime. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Fluff **rice** with a fork and stir in **1 TBSP butter**. Divide between bowls.
- Top **bean skillet** with **creamy guac**, **pico de gallo**, and as much **pickled onion and radishes** (draining first) as you like. Garnish with remaining **cilantro**. Serve over rice. **TIP: Alternatively, serve all the toppings in individual bowls and have everyone build their own rice bowls!**