



BEACHSIDE BLACK BEAN & MANGO-SALSA BOWLS

plus Guacamole, Cilantro & Hot Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1

Black Beans



1 | 2

Veggie Stock Concentrate



1 TBSP | 2 TBSP
Fry Seasoning



¼ oz | ½ oz
Cilantro



1 | 2
Lime



4 oz | 8 oz
Mango



4 oz | 8 oz
Pico de Gallo



1 | 2
Microwavable Rice



4 TBSP | 8 TBSP
Guacamole



1 tsp | 2 tsp
Hot Sauce



✓ READY, SET,
LUNCH!



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 15 MIN | CALORIES: 470



BUST OUT

- Strainer
- Medium pot
- Zester
- Small bowl
- Cooking oil (1 tsp | 1 tsp)
- Large bowl
- Kosher salt
- Black pepper

GRAIN EVENT

Massaging the bag of rice a bit before microwaving helps separate the grains for more even heating.

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INSTRUCTIONS

- Drain **beans**. Heat a **drizzle of oil** in a medium pot over medium-high heat. Add half the beans, $\frac{1}{4}$ cup water (all the beans and $\frac{1}{2}$ cup water for 4 servings), **stock concentrate**, **Fry Seasoning**, **salt**, and **pepper**. Bring to a simmer and cook, stirring occasionally, until thickened, 5-10 minutes. Remove from heat and keep covered until ready to serve.
- While beans simmer, **wash and dry produce**.
- Roughly chop **cilantro**. Zest and quarter **lime**.
- Drain **mango** and place in a small bowl; add **pico de gallo**, a **pinch of cilantro**, and **juice from one lime wedge** (two lime wedges for 4 servings).
- Massage **rice** in package to break up grains. Tear off top 2 inches of pouch to vent. Microwave until warmed through, 90 seconds. (Microwave times may vary. Be careful when handling and opening the microwaved pouch.)
- Place **rice** in a large bowl and add **lime zest**, **half the remaining cilantro**, **juice from one lime wedge** (two lime wedges for 4 servings), **salt**, and **pepper**. **TIP: For richer-tasting rice, stir in 1-2 TBSP butter.**
- Divide **cilantro-lime rice** between shallow bowls and top with **beans** and **mango salsa**. Dollop with **guacamole** and sprinkle with **remaining cilantro**. Drizzle bowls with as much **hot sauce** as you like and serve with **remaining lime wedges**.