



# VEGAN BLACK BEAN & SWEET POTATO JUMBLE

with Cilantro Lime Rice, Vegan Crema & Tortilla Chips

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Sweet Potatoes



1 | 2

Red Onion



1 TBSP | 2 TBSP

Southwest Spice Blend



3/4 Cup | 1 1/2 Cups

Jasmine Rice



1 | 2

Veggie Stock Concentrate



4 oz | 8 oz

Button Mushrooms



1 | 2

Tomato



1/4 oz | 1/2 oz

Cilantro



1 | 2

Lime



1 | 2

Black Beans



4 TBSP | 8 TBSP

Vegan Crema  
Contains: Soy



2 tsp | 4 tsp

Hot Sauce



1.5 oz | 3 oz

Blue Corn Tortilla Chips

Contains: Sesame



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!



## HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz  
Chicken Cutlets



10 oz | 20 oz  
Bavette Steak

Calories: 1240

Calories: 1330



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1060



HELLO

## VEGAN CREMA

It's everything you love about a creamy sauce—minus the dairy!

### ALL THE SINGLE LAYERS

For crispy, evenly browned veggies, spread them out in a single uncrowded layer in Step 2 so they don't steam!

### BUST OUT

- Baking sheet
- Small pot
- Zester
- Large pan
- Paper towels 🍴 🍴
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)  
(1 tsp | 1 tsp) 🍴 🍴



### 1 START PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **sweet potatoes** into ½-inch pieces. Halve, peel, and cut **onion** into ½-inch-thick wedges.



### 2 ROAST VEGGIES

- Toss **sweet potatoes** and **onion** on a baking sheet with a **large drizzle of oil**, **Southwest Spice Blend**, and a **big pinch of salt and pepper**.
- Roast on top rack until veggies are tender, 25-30 minutes.



### 3 COOK RICE

- While veggies roast, in a small pot (medium pot for 4 servings), combine **rice**, **1½ cups water** (2¼ cups for 4), **stock concentrate**, and a **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 use in Step 6.



### 4 FINISH PREP

- Meanwhile, trim and quarter **mushrooms** (skip if your mushrooms are pre-sliced!). Dice **tomato** into ½-inch pieces. Roughly chop **cilantro**. Zest and quarter **lime**.

- 🍴 Pat **chicken\*** or **steak\*** dry with paper towels and season generously all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken or steak; cook chicken until browned and cooked through, 3-5 minutes per side, or cook steak to desired doneness, 5-7 minutes per side. Turn off heat; transfer to a cutting board. Wipe out pan.



### 5 COOK MUSHROOMS & BEANS

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **mushrooms**, **tomato**, a **pinch of salt**, and **pepper**; cook, stirring occasionally, until browned and tender, 5-7 minutes.
- Stir in **beans and their liquid**; cook until beans are warmed through, 2-3 minutes more.

- 🍴 Use pan used for chicken or steak here.



### 6 FINISH VEGGIES & RICE

- Add **roasted veggies** to pan with **mushroom mixture**; stir to combine.
- Fluff **rice** with a fork; stir in **half the cilantro** and as much **lime zest** as you like. Taste and season with **salt** and **pepper** if needed.
- 🍴 Thinly slice **chicken** or **steak** against the grain; add to pan along with **roasted veggies**.



### 7 SERVE

- Divide **rice** and **veggie jumble** between shallow bowls in separate sections. Drizzle everything with **crema**; top with **remaining cilantro**, a **squeeze of lime juice**, and as much **hot sauce** as you like.
- Serve with **tortilla chips** and **remaining lime wedges** on the side.

🍴 \*Chicken is fully cooked when internal temperature reaches 165°.

🍴 \*Steak is fully cooked when internal temperature reaches 145°.