



# VEGAN TEX-MEX BLACK BEAN & PEPPER WRAPS

with Rojo Rice, Pico de Gallo & Creamy Cilantro Sauce

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Flour Tortillas  
Contains: Soy, Wheat



½ Cup | 1 Cup  
Jasmine Rice



1 | 1  
Tomato Paste



1 | 2  
Long Green Pepper



1 | 2  
Black Beans



1 TBSP | 2 TBSP  
Southwest Spice Blend



1 | 2  
Tex-Mex Paste



1 | 2  
Veggie Stock Concentrate



4 oz | 8 oz  
Pico de Gallo



¼ oz | ½ oz  
Cilantro



4 TBSP | 8 TBSP  
Vegan Mayonnaise



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

\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.



## HelloCustom

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



10 oz | 20 oz  
Chopped Chicken Breast

Calories: 1140



10 oz | 20 oz  
Ground Beef\*\*

Calories: 1320



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 960



HELLO

## TEX-MEX PASTE

A savory, spicy, and slightly sweet flavor MVP

## THAT'S A WRAP

The keys to rolling a perfect wrap? First, warm your tortillas to make them more pliable. Second, don't overstuff! Add just enough filling to easily fold and roll.

## BUST OUT

- Strainer
- Small bowl
- Small pot
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

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### 1 PREP

- **Wash and dry produce.**
- Halve, core, and thinly slice **green pepper** into strips. Drain and rinse **beans**. Roughly chop **cilantro**.



### 2 MAKE RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Stir in **rice** and **half the tomato paste (all for 4 servings)**. Cook, stirring, until rice is evenly coated, 30-60 seconds more.
- Add **1 cup water (2 cups for 4), stock concentrate, 1 tsp Southwest Spice Blend (2 tsp for 4), and a pinch of salt. (You'll use the rest of the Southwest Spice Blend later.)** Bring to a boil, then cover and reduce heat to a low simmer. Cook until rice is tender, 15-18 minutes. Turn off heat and keep covered until ready to serve.



### 3 COOK BEAN FILLING

- While rice cooks, heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper**; cook, stirring, until softened, 5-6 minutes. Season with **salt and pepper**.
- Add **beans, Tex-Mex paste, remaining Southwest Spice Blend, and 1/4 cup water (1/2 cup for 4 servings)**. Cook, stirring, until **filling** is combined and thickened, 2-3 minutes.

- Pat **chicken\*** dry with paper towels. Add chicken or **beef\*** to pan along with **green pepper**; season with **salt and pepper**. Cook, stirring frequently, until chicken or beef is browned and cooked through, 4-6 minutes. (**TIP: If there's excess grease in your pan, carefully pour it out.**) Cook through the rest of the step as directed.



### 4 MAKE CILANTRO SAUCE

- In a small bowl, combine **mayonnaise, cilantro, and a pinch of salt and pepper**. Add **water**, 1 tsp at a time, until mixture reaches a drizzling consistency.



### 5 MAKE WRAPS

- Fluff **rice** with a fork. Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Lay tortillas on a clean work surface. Add as much rice, **bean filling**, and **pico de gallo (draining first)** as you like across the bottom third of tortillas. Drizzle with as much **cilantro sauce** as you like.
- Fold bottom edge of each tortilla over **filling**, then fold over left and right sides toward the filling. Roll up tortillas, starting with filled sides, to form **wraps**.



### 6 FINISH & SERVE

- Halve **wraps** on a diagonal; divide between plates along with any **remaining rice, bean filling, and pico de gallo (draining first)**. Serve with any **remaining cilantro sauce** on the side for dipping.

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

\*Ground Beef is fully cooked when internal temperature reaches 160°.