



# BLACK BEAN & PORTOBELLO BURRITO BOWLS

with Green Pepper, Pico de Gallo & Lime Crema

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Scallions



¾ Cup | 1½ Cups  
White Rice



1 | 2  
Long Green  
Pepper



2 | 4  
Portobello  
Mushrooms



1 TBSP | 2 TBSP  
Southwest Spice  
Blend



1 | 2  
Black Beans



1 | 2  
Tex-Mex Paste



1 | 2  
Tomato



1 | 2  
Lime



½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



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  
Ground Turkey  
Calories: 880



10 oz | 20 oz  
Ground Beef\*\*  
Calories: 1020



PREP: 15 MIN | COOK: 35 MIN | CALORIES: 640



HELLO



### TEX-MEX PASTE

A savory, spicy, and slightly sweet flavor MVP

### MAGIC BEANS

Remember not to drain off the bean liquid—it contributes a luxuriously silky texture when simmered with the beans.

### BUST OUT

- Small pot
- Baking sheet
- Medium pot
- Zester
- 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp)  




### 1 COOK RICE

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens.
- In a small pot, heat a **drizzle of oil** over high heat. Add **scallion whites**; cook, stirring, until fragrant and softened, 1-2 minutes.
- Stir in **rice**, **1¼ cups water (2¼ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to use in Step 6.



### 2 PREP

- Halve, core, and slice **green pepper** into ½-inch strips.
- Using the tip of a spoon, remove and discard black gills from undersides of **mushrooms**; trim any large stems if necessary. Slice mushrooms into ½-inch strips.
-  Heat a **drizzle of oil** in a medium pot over medium-high heat. Add **turkey\*** or **beef\***; season with **salt** and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. (**Carefully drain any excess grease from pan.**) Turn off heat; transfer to a plate. Wipe out pot.



### 3 ROAST VEGGIES

- Toss **green pepper** and **mushrooms** on a baking sheet with a **drizzle of oil**, **half the Southwest Spice Blend (you'll use the rest in the next step)**, **salt**, and **pepper**.
- Roast on top rack until veggies are tender, 14-16 minutes.
- Remove sheet from oven and set aside until veggies are cool enough to handle.



### 4 COOK BEANS

- While veggies roast, in a medium pot, combine **beans and their liquid**, **Tex-Mex paste**, **remaining Southwest Spice Blend**, and **¼ cup water (½ cup for 4 servings)**.
- Bring to a simmer over medium-high heat and cook, stirring occasionally, until beans are tender and liquid has slightly thickened, 3-5 minutes. Keep covered off heat until ready to use in Step 6.

 Use pot used for turkey or beef here.




### 5 MAKE PICO & MIX CREMA

- Meanwhile, dice **tomato** into ½-inch pieces. Zest and quarter **lime**.
- In a small bowl, combine tomato, **half the scallion greens**, and **juice from one lime wedge (two wedges for 4 servings)**. Season with **salt** and **pepper**.
- In a separate small bowl, combine **sour cream** and juice from one lime wedge (**two wedges for 4**).



### 6 FINISH RICE & BEANS

- Fluff **rice** with a fork; stir in **juice from one lime wedge (two wedges for 4 servings)** and a **large pinch of lime zest**.
- Once cool enough to handle, roughly chop **half the veggies** and stir into **beans**.
-  Stir **turkey** or **beef** into **beans** along with **half the veggies**.





### 7 SERVE

- Divide **scallion lime rice** between shallow bowls. Top with **beans** and **remaining veggies**; garnish with **pico de gallo (draining first)**.
- Drizzle bowls with **crema** and sprinkle with **remaining scallion greens**. Halve **remaining lime wedge** and serve on the side.

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

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

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