



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.

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

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

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