



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



1 | 2

Tomato



1 | 2

Lime



¼ oz | ½ oz
Cilantro



2 | 4

Scallions



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
OR GIVE US A CALL AT (646) 846-3663.

*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



10 oz | 20 oz

Ground Beef**

Calories: 1140

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

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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1 PREP

- **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Halve, core, and thinly slice **green pepper** into strips. Drain and rinse **beans**. Roughly chop **cilantro**. Finely dice **tomato**. Quarter **lime**.



4 MAKE SAUCE & PICO

- In a small bowl, combine **vegan mayonnaise**, **cilantro**, and a **pinch of salt and pepper**. Add **water**, 1 tsp at a time, until mixture reaches a drizzling consistency.
- In a separate small bowl, combine **tomato**, **scallion greens**, and a **squeeze of lime juice**. Season with **salt and pepper**.



2 MAKE RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **scallion whites**; cook, stirring constantly, until fragrant and translucent, 30-60 seconds. 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.



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** as you like across the bottom third of tortillas. Drizzle with as much **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**.



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 **¼ cup water (½ cup for 4 servings)**. Cook, stirring, until **filling** is combined and thickened, 2-3 minutes.
- Open package of **chicken*** and drain off any excess liquid. 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 and green pepper is softened, 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.



6 FINISH & SERVE

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

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

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