BLACK BEAN & POBLANO BURRITOS

with Monterey Jack, Pico de Gallo, Cilantro Lime Rice & Guacamole

INGREDIENTS

2 PERSON | 4 PERSON

- ½ Cup | 1 Cup Jasmine Rice
- 1 | 2 Yellow Onion
- 1 | 2 Poblano Pepper
- 1 | 2 Roma Tomato
- ¼ oz | ¼ oz Cilantro
- 1 | 2 Lime
- 13.4 oz | 26.8 oz Black Beans
- 1 | 2 Veggie Stock Concentrate
- 1 TBSP | 2 TBSP Southwest Spice Blend
- 2 | 4 Flour Tortillas Contains: Wheat
- ¼ Cup | ½ Cup Monterey Jack Cheese Contains: Milk
- 4 TBSP | 8 TBSP Smoky Red Pepper Crema Contains: Milk, Soy
- 4 TBSP | 8 TBSP Guacamole

HELLO

CILANTRO LIME RICE

Fresh chopped cilantro and tangy lime zest take steamy jasmine rice to the next level.

PREP: 15 MIN | COOK: 40 MIN | CALORIES: 870

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THAT'S A WRAP

The keys to rolling a perfect burrito? First, warm your tortillas—this makes them more pliable and less likely to break. Second, don't overstuff! Adding just ½ cup of the filling allows you to easily fold and roll the tortillas without everything falling out (and leaves room for all the other delicious mix-ins).

BUST OUT

- Small pot
- Zester
- Small bowl
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Vegetable oil (**1 tsp** | **1 tsp**)

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1 COOK RICE

- **Wash and dry all produce.**
- In a small pot, combine **rice**, **¾ cup water**, and a big 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 step 4.

2 PREP & MAKE PICO

- While rice cooks, halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP. Dice **tomato**. Roughly chop **cilantro**. Zest and quarter **lime**. Halve, core, and thinly slice **poblano** crosswise into strips.
- In a small bowl, combine **minced onion**, tomato, half the cilantro, and a squeeze of **lime juice** to taste. Season with **salt** and **pepper**.
- 4 SERVINGS: Mince onion slices until you have 3 TBSP.

3 COOK FILLING

- Heat a drizzle of **oil** in a large pan over medium-high heat. Add **poblano**, **sliced onion**, and a pinch of **salt**; cook until veggies are browned and softened, 5-7 minutes.
- Stir in **beans** and their liquid, **stock concentrate**, **Southwest Spice**, a big pinch of **salt** (we used ½ tsp kosher salt), and **pepper**. Bring to a simmer and cook until liquid has reduced, 5-7 minutes. Remove from heat.
- 4 SERVINGS: Use 1 tsp kosher salt.

4 MIX RICE & WARM TORTILLAS

- Fluff **rice** with a fork; stir in **lime zest** and remaining **cilantro**. Season with **salt** and **pepper**.
- Wrap **tortillas** in damp paper towels; microwave until warm and pliable, 30 seconds.

5 ASSEMBLE BURRITOS

- Place **tortillas** on a clean work surface. Add **⅓ cup rice** in a line to the bottom third of each tortilla. Top rice with **½ cup filling** (you'll have some left over—serve on the side!) and sprinkle with **Monterey Jack**. Add a dollop of **smoky red pepper crema**, a bit of **pico de gallo**, and half the **guacamole** (save the rest for serving).
- Fold up bottom side of each tortilla over filling, then fold over left and right sides toward the filling. Roll up tortillas, starting with filled sides, to form **burritos**.
- TIP: For less mess, place each tortilla on a large piece of aluminum foil before rolling and wrap up with foil. Simply unwrap as you eat!

6 SERVE

- Halve **burritos** on a diagonal; divide between plates with remaining **rice**, **filling**, **smoky red pepper crema**, **pico de gallo**, and **guacamole**. Serve with remaining **lime wedges** on the side.

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