BLACK BEAN & POBLANO BURRITOS

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

PREP: 15 MIN | COOK: 40 MIN | CALORIES: 890

HELLO FRESH

INGREDIENTS

2 PERSON | 4 PERSON

- **½ Cup | 1 Cup** Jasmine Rice
- **1 | 2** Yellow Onion
- **1 | 2** Roma Tomato
- **¼ oz | ¼ oz** Cilantro
- **1 | 1** Lime
- **1 | 2** Poblano Pepper
- **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.

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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 rice and all the other delicious mix-ins).

BUST OUT

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

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1 COOK RICE

- **Wash and dry produce.**
- In a small pot, combine **rice**, **¾ cup water** (1½ cups for 4 servings), 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 ready to use in step 4.

2 PREP & MAKE PICO

- While rice cooks, halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (3 TBSP for 4 servings). 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**.

3 COOK FILLING

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **sliced onion**, **poblano**, 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 salt; 1 tsp for 4 servings), and **pepper**. Bring to a simmer and cook until liquid has reduced, 5-7 minutes. Remove from heat.

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 and microwave until warm and pliable, 30 seconds.

5 ASSEMBLE BURRITOS

- Place **tortillas** on a clean work surface. To the bottom third of each tortilla, add **⅓ cup rice** in a line. Top rice with **½ cup filling** (you'll have some left over—serve it on the side!) and sprinkle with **Monterey Jack**. Add a **dollop of smoky red pepper crema**, a **bit of pico de gallo**, then **half the guacamole** (save the rest for serving).
- Fold bottom side of each tortilla up 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 or parchment paper 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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