



HUEVOS RANCHEROS RICE & BEAN BOWLS

with Salsa Fresca & Creamy Enchilada Sauce

NEW!

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



1 TBSP | 2 TBSP
Southwest Spice Blend



1 | 2
Roma Tomato



2 | 4
Scallions



1 | 2
Lime



2 Cloves | 4 Cloves
Garlic



13.4 oz | 26.8 oz
Black Beans



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Red Enchilada Sauce



2 | 4
Eggs
Contains: Eggs



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

If you chose to add a protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz
Chicken Cutlets

Calories: 820



14 oz | 28 oz
Sirloin Steak

Calories: 920



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 630



HELLO

SOUTHWEST SPICE BLEND

This mix of chili powder, garlic, and cumin brings major flavor to rice bowls.

BREAK AN EGG

Always seem to get a little piece of shell in your cracked egg? Instead of chasing it around with a spoon, use one of the broken halves of your eggshell to scoop it up—the jagged edge will cut right through the viscous white.

BUST OUT

- Small pot
- Zester
- Strainer
- 2 Small bowls
- Can opener
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp) (1 tsp | 1 tsp) 🍴🍴
- Large pan (or 2 large pans) 🍴🍴
- Plastic wrap
- Paper towels 🍴🍴

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*Wash hands and surfaces after handling raw eggs. Cook until yolks and whites are firm. Consuming raw or undercooked eggs may increase your risk of foodborne illness.

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

🍴 *Steak is fully cooked when internal temperature reaches 145°.



1 COOK RICE

- In a small pot, combine **rice**, **¾ cup water**, **1 tsp Southwest Spice Blend** (you'll use the rest later), and a **big pinch of salt** (for 4 servings, use a medium pot, 1½ cups water, and 2 tsp Southwest Spice Blend). Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Remove from heat; cover to keep warm.



4 COOK BEANS

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **scallion whites**, **remaining garlic**, and **remaining Southwest Spice Blend**. Cook, stirring, until fragrant, 30 seconds.
- Add **beans** and **remaining enchilada sauce**. Cook, stirring, until liquid has absorbed, 3-5 minutes (5-7 minutes for 4 servings). Season with **salt** and **pepper**.

- 🍴 Pat **chicken*** or **steak*** dry with paper towels; season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a separate large pan over medium-high heat. Add chicken or steak and cook until chicken is browned and cooked through, 3-5 minutes per side, or until steak reaches desired doneness, 3-6 minutes per side. Transfer to a cutting board to rest.



2 PREP

- While rice cooks, **wash and dry produce**.
- Dice **tomato** into ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Zest and quarter **lime**. Peel and mince or grate **garlic**. Drain **beans**.



5 FINISH RICE & FRY EGGS

- Once rice is finished cooking, stir in **beans** and a **squeeze of lime juice**. Season with **salt** and **pepper**. Wash out pan.
- Heat a **drizzle of oil** in pan used for beans over medium heat. Once hot, crack eggs into pan and cover. Fry eggs to preference (**work in batches if necessary**). Season with **salt** and **pepper**.



3 MAKE SALSA & SAUCE

- In a small bowl, combine **tomato**, **scallion greens**, **lime zest**, **juice from half the lime**, and a **pinch of garlic**. Season with **salt** and **pepper**.
- In a separate small microwave-safe bowl, combine **sour cream** with **¼ of the enchilada sauce**. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Cover bowl with **sauce** tightly with plastic wrap; microwave until warmed through, 30-45 seconds.
- Divide **rice and beans** between bowls; top with **eggs**, **salsa**, and **sauce**. Serve with any **remaining lime wedges** on the side.
- 🍴 Thinly slice **chicken** or **steak** crosswise.
- 🍴 Serve atop bowls.