



HALL OF FAME  
**VEGGIE BURRITO BOWLS**  
 with Tomato Salsa and Charred Corn



**HELLO**  
**HALL OF FAME**

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

**PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 1060**

- |   |   |  |   |   |   |
|---|---|--|---|---|---|
| <br>Yellow Onion | <br>Corn         | <br>Southwest Spice Blend | <br>Lime     | <br>Sour Cream<br>(Contains: Milk)           | <br>Hot Sauce      |
| <br>Black Beans  | <br>Jasmine Rice | <br>Roma Tomato           | <br>Cilantro | <br>Mexican Cheese Blend<br>(Contains: Milk) | <br>Tortilla Chips |



## START STRONG

Not a fan of cilantro's flavor? That's OK! In fact, it's believed that your genes may determine whether or not you like the herb. If you prefer, sprinkle with a bit to start, or skip it altogether.

## BUST OUT

- Strainer
- Zester
- Medium pot
- 2 Small bowls
- Paper towels
- Medium pan
- Olive oil (2 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 2
- Black Beans 13.4 oz | 26.8 oz
- Corn 13.4 oz | 26.8 oz
- Jasmine Rice ½ Cup | 1 Cup
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Roma Tomato 1 | 2
- Lime 1 | 2
- Cilantro ¼ oz | ½ oz
- Sour Cream 4 TBSP | 8 TBSP
- Mexican Cheese Blend ½ Cup | 1 Cup
- Hot Sauce 1 tsp | 2 tsp
- Tortilla Chips 3 oz | 3 oz

## WINE CLUB

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## 1 PREP

Wash and dry all produce. Halve, peel, and dice **onion**. Drain and rinse **black beans** and **corn**, keeping them separate.



## 2 COOK RICE AND BEANS

Melt **2 TBSP butter** in a medium pot over medium-high heat. Add **onion** and cook until softened, 4-5 minutes. Stir in **rice, beans**, and half the **Southwest Spice**. Add **¾ cup water** and **1 tsp kosher salt**. Bring to a boil. Cover, reduce heat to a gentle simmer, and cook until tender, about 15 minutes.



## 3 CHAR CORN

Dry **corn** thoroughly with paper towels, removing as much moisture as possible. Heat a medium pan over high heat. Add corn and cook, tossing occasionally, until lightly charred, 3-4 minutes. Season with **salt** and **pepper**.



## 4 MAKE SALSA

Meanwhile, small dice **tomato**. Zest **lime** until you have 1 tsp; quarter lime. Finely chop **cilantro**. In a small bowl, toss together tomato, **corn**, remaining **Southwest Spice**, half the cilantro, half the lime zest, juice from 1 lime wedge, and a large drizzle of **olive oil**. Season with plenty of **salt** and **pepper**.



## 5 MAKE CREMA AND FINISH RICE

In a second small bowl, combine **sour cream**, remaining **lime zest**, and a squeeze of **lime juice**. Season with **salt** and **pepper**. Once **rice** is done, fluff grains with a fork. Stir in half the **cheese**. Season with salt and pepper.



## 6 FINISH AND SERVE

Divide **rice** between bowls and top with **salsa**. Garnish with remaining **cheese** and **cilantro**. Dollop with **crema** and drizzle with **hot sauce** (to taste). Serve with **tortilla chips** for dipping and remaining **lime wedges** for squeezing over.

## DIG IN!

Black beans and rice made extra-nice

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