





NO ADDED GLUTEN

Baked Cheesy Pinto Beans

with Cilantro-Jalapeño Rice

 30-40min  2 Servings

There are 3 delicious layers to this dish—spicy green rice with cilantro and jalapeño, saucy pinto beans with tomatoes and red bell peppers, and lots of gooey cheddar. But we think the very best part is the rice crust that forms after the cooked rice is pressed into a hot ovenproof nonstick skillet. Don't be shy about using high heat for that part, it's necessary to get the rice browned and cri...

What we send

- canned pinto beans
- red bell pepper
- plum tomatoes
- fresh jalapeño
- taco seasoning
- fresh cilantro
- jasmine rice

What you need

- kosher salt & ground pepper

Tools

- box grater
- fine-mesh sieve
- medium ovenproof skillet
- small saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

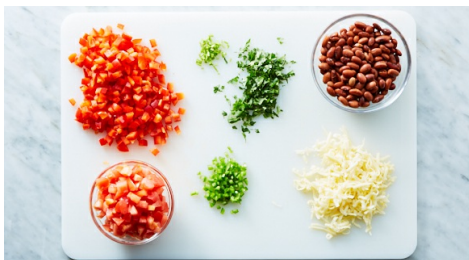
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 940.0kcal, Fat 40.0g, Proteins 25.0g, Carbs 118.0g



1. Prep ingredients

Halve **bell pepper**, remove stem, core, and seeds; chop into ½-inch pieces. Remove cores from **tomatoes**, then finely chop. Halve **jalapeño**, remove stem and seeds; finely chop **3 tablespoons**. Pick **cilantro leaves**; finely chop **stems** and leaves, keeping them separate. Drain and rinse **beans**. Rinse **rice** in a fine-mesh sieve until water runs clear. Finely chop **cheese**.



4. Add beans

Add **beans** and **½ cup water** to skillet. Cook over medium-high, until liquid is reduced by half, about 6 minutes. Lightly crush some of the beans with a spoon. Season with **¼ teaspoon each salt and pepper**. Transfer bean mixture to a medium bowl. Wipe out skillet.



2. Cook rice

Heat **1 tablespoon oil** in a small saucepan over medium. Add **cilantro stems, rice**, and **1½-3 tablespoons jalapeño**. Cook until fragrant, 1 minute. Add **1½ cups water** and **½ teaspoon salt**. Bring to a boil. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, 17 minutes. Let sit 5 minutes. Uncover; stir in **half of the cilantro leaves**.



5. Crisp rice

Heat **2 tablespoons oil** in same skillet over medium-high until shimmering, gently swirling to coat. Add **rice**; press firmly into an even layer pushing rice up the sides using a spatula. Cook without stirring until rice is fragrant and bottom is beginning to brown, 4-6 minutes. (To monitor browning, use a spatula to carefully lift a bit from side and check.)



3. Sauté aromatics

Meanwhile, in a medium ovenproof nonstick skillet, heat **1 tablespoon oil** over medium. Add **2½ teaspoons of the taco seasoning** and cook until fragrant, about 30 seconds. Add **tomatoes** and **peppers**. Cook over medium-high until softened, about 4 minutes.



6. Broil & serve

Preheat broiler with top rack 6 inches from heat source. Top **rice** with **beans**; sprinkle **cheese** all over. Transfer skillet to oven and broil until cheese is bubbling, 2-4 minutes (watch closely as broilers vary). Garnish with **remaining chopped cilantro**. Enjoy!