



DINNERLY



FAST

LOW CALORIE

Black Bean Burrito Bowl with Garlic Crema & Cilantro

 ca. 20min  2 Servings

Burritos are delicious but, let's face it, they're not that easy to eat. If they're wrapped up in foil to help keep them together, you end up with a big bite of that foil. Right? Is that just us? Anywho, because we don't love a little bit of foil in each bite, we came up with this burrito bowl. Black beans, spinach, rice, and all of the fixins' all packed onto a neat forkful. We've got you cove...

WHAT WE SEND

- taco seasoning
- jasmine rice
- canned black beans
- fresh cilantro
- garlic
- baby spinach

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

TOOLS

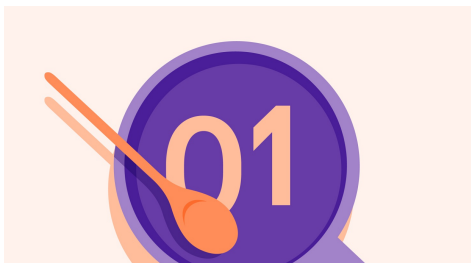
- fine-mesh sieve
- medium skillet
- small saucepan

ALLERGENS

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 590.0kcal, Fat 18.0g, Proteins 16.0g, Carbs 89.0g



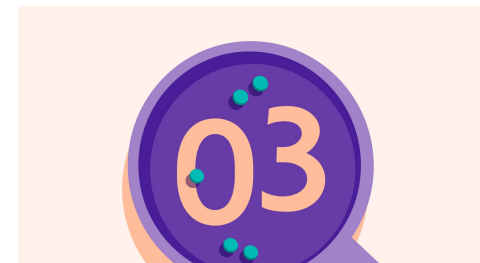
1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan with **1¼ cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low heat until water is absorbed and rice is tender, about 17 minutes. Remove saucepan from heat, then immediately add **spinach**. Cover and set aside to wilt for 5 minutes.



2. Prep cilantro & garlic

Pick **a few cilantro leaves** from stems for serving (about 2 tablespoons), then roughly chop the remaining leaves and stems. Peel and finely chop **2 teaspoons garlic**.



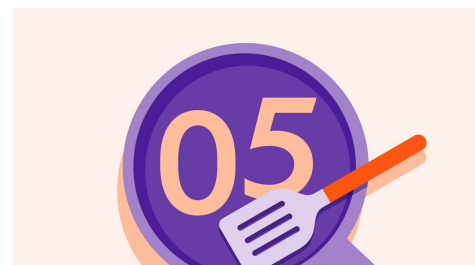
3. Cook beans

Heat **1 tablespoon oil**, **2¼ teaspoons taco seasoning**, and **1½ teaspoons garlic** in a medium skillet over medium-high. When garlic sizzles, after about 1 minute, add **beans and their liquid** and **¼ cup water**. Simmer, stirring, until beans are thickened and reduced to **1½ cups**, 4–5 minutes. Stir in **half of the chopped cilantro**; season to taste with **salt** and **pepper**.



4. Make crema

In a small bowl, stir together **sour cream**, **remaining chopped cilantro and garlic**, and **1 teaspoon vinegar**. Season to taste with **salt** and **pepper**.



5. Assemble bowls & serve

Add **2 teaspoons oil** to **rice** and stir to incorporate **spinach**; season to taste with **salt** and **pepper**. Serve **rice** in bowls and top with **black beans**. Spoon **garlic crema** over top, then garnish with **whole cilantro leaves**. Enjoy!



6. Make it meaty!

Got some meat lovers at the table? Add grilled chicken or steak to the top of your burrito bowls.