



DINNERLY



FAST

LOW CALORIE

Black Bean Burrito Bowl with Garlic Crema & Cilantro

 ca. 20min  4 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

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

WHAT YOU NEED

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

TOOLS

- fine-mesh sieve
- large skillet
- medium saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 560.0kcal, Fat 15.0g, Proteins 16.0g, Carbs 88.0g



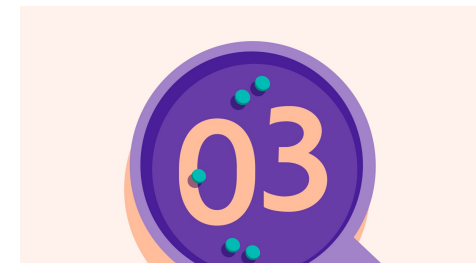
1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a medium saucepan with **2 cups water** and **1 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 ¼ cup), then roughly chop remaining leaves and stems. Peel and finely chop **1 tablespoon garlic**.



3. Cook beans

Heat **2 tablespoons oil**, **4 ½ tsp of the taco seasoning**, and **all but ½ teaspoon garlic** in a large skillet over medium-high. When garlic sizzles, after about 1 minute, add **beans and their liquid**. Bring to a simmer; cook, stirring, until beans are thickened and reduced to 3 cups, 4–5 minutes. Stir in **half of the chopped cilantro**. Season 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 **1 tablespoon 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.