

# DINNERLY

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## Cheesy Black Beans with Crispy Rice & Tomatoes



30-40min



2 Servings

This recipe is making us think seriously about getting "crispy rice 4ever" tattoos. A nonstick pan is essential here: let the rice sit, let it crisp, resist all temptations to peek, and your patience will be rewarded. Topped with luscious, tomatoey stewed black beans, and plenty of cheese, the broiler is your BFF, here to get you that gooey, bubbly layer of cheddar goodness. We've got you cover...

#### WHAT WE SEND

- canned black beans
- taco seasoning
- garlic
- jasmine rice
- plum tomatoes

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

#### TOOLS

- box grater
- colander
- small saucepan

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 770.0kcal, Fat 27.0g, Proteins 31.0g, Carbs 97.0g



#### 1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Add to a small saucepan along with **1¼ cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Fluff rice with a fork and cover to keep warm.



#### 2. Prep ingredients

While rice cooks, peel and finely chop **2 teaspoons garlic**. Cut **tomatoes** into ½-inch pieces. Drain **beans** and rinse well. Coarsely grate **cheddar** on the large holes of a box grater.



#### 3. Cook tomatoes

Heat **garlic** and **2 teaspoons oil** in a medium ovenproof nonstick skillet over medium until fragrant, 1 minute. Add **1 tablespoon taco spice**; cook, 30 seconds. Add **tomatoes, beans, 2 tablespoons water, ¼ teaspoon salt, and a few grinds pepper**; cook until tomatoes are soft, 3–4 minutes. Transfer to a bowl. Season to taste with **salt and pepper**. Wipe out skillet.



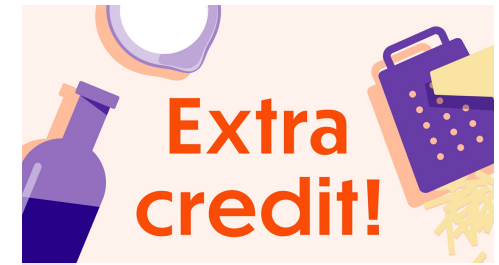
#### 4. Crisp rice

Heat **2 tablespoons oil** in same skillet over medium-high until shimmering; gently swirl to coat the skillet with oil. Add **rice**. Using a spatula, press firmly into an even layer pushing rice up the sides. Cook without disturbing until rice is fragrant and bottom is beginning to brown, 8–10 minutes.



#### 5. Broil cheese

Preheat broiler with top rack 4–6 inches from heat source. Spoon **beans** and **tomatoes** over **rice**. Top with **cheese**. Broil on top oven rack until cheese is bubbling and beginning to brown, 2–3 minutes (watch closely as broilers vary). Enjoy!



#### 6. Take it to the next level

Have a red onion or shallot on hand? Throw together a quick red onion or shallot pickle by mixing equal parts sugar and salt with some rice vinegar or apple cider vinegar, whisking until dissolved, and pouring over thinly sliced onion. Let sit for 20–30 minutes and scatter on top when ready to serve!