



Rice & Bean Burrito Bowls

with Cheesy Tortillas



30-40min



4 Servings

We've turned your traditional burrito bowl upside down by crisping up cheesy tortillas for dipping. You'd think those would be your favorite part of the dish, until you meet the true star: creamy black beans stewed with tomatoes, bell pepper, cilantro, and a fragrant chili spice blend. Cook, relax, and enjoy!

What we send

- sharp cheddar cheese ⁷
- (6-inch) flour tortillas ¹
- fresh cilantro
- red onion
- chorizo chili spice blend
- canned black beans
- green bell pepper
- green leaf lettuce
- canned whole-peeled tomatoes
- basmati rice

What you need

- kosher salt & ground pepper
- olive oil

Tools

- box grater
- skillet
- rimmed baking sheet
- 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

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 630kcal, Fat 23g, Carbs 83g, Proteins 21g



1. Prep ingredients

Halve, peel, and thinly slice **half of the onion**, then finely chop the **remaining half**. Halve **pepper**, remove stem, core, and seeds, then chop into ½-inch pieces. Pick **cilantro leaves** from **stems**; finely chop stems and leaves separately. Grate **cheddar** on the large holes of a box grater. Cut **tomatoes** in the can with kitchen shears until finely chopped.



4. Finish beans

Stir in **beans and their liquid**, **tomatoes**, **½ cup water**, and **½ teaspoon salt**. Bring to a brisk simmer over medium-high heat and cook until thick and stewy, about 10 minutes. Remove from heat and stir in **¼ of the chopped cilantro leaves** and season to taste with **salt** and **pepper**. Add **half of the remaining cilantro** to **rice** and fluff with a fork.



2. Cook rice

Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add **half of chopped onion** and **half of cilantro stems**. Cook, stirring, until soft, 1–2 minutes. Add **rice**; cook, stirring until toasted, 2 minutes. Add **1½ cups water** and **¾ teaspoon salt**. Bring to a simmer, reduce heat to low, cover; cook until rice is tender and water is absorbed, about 17 minutes.



5. Broil tortillas

Preheat broiler with a rack in the center. Brush **tortillas** on both sides with **oil** and spread on a rimmed baking sheet. Broil until golden and puffed, about 1 minute (watch closely). Flip and flatten with a spatula. Sprinkle with **half of the cheese**. Broil until cheese is melted and edges are golden, 1–2 minutes (watch closely). Quarter each tortilla.



3. Sauté aromatics

Meanwhile, heat **2 tablespoons oil** in a large skillet over medium-high. Add **peppers** and **sliced onions** and cook until softened and golden brown, about 5 minutes. Stir in **2 tablespoons chorizo chili spice blend**, **remaining cilantro stems**, and **¼ teaspoon salt**. Cook, stirring until fragrant, about 1 minute.



6. Finish & serve

Quarter **lettuce** lengthwise. Thinly slice crosswise. Transfer to a large bowl, toss with a drizzle of **oil** and **remaining cilantro**. Season to taste with **salt**. Spoon **rice** into bowls. Top with **beans**, **cheese**, **remaining chopped onions**, and some **lettuce**. Serve with **cheesy tortillas** and **remaining lettuce** alongside. Enjoy!