



DINNERLY



Pinto Bean & Rice Burrito with Queso Blanco & Tomato Salsa

 30-40min  2 Servings

Has it been a long day? Do you need a hug? Well these burritos are so comforting, they're like a warm hug from the inside. All the ingredients are tucked inside the tortilla so you get a little bit of everything in each bite. The fresh tomato salsa is a bright addition so you get a little fiesta action on the side. We've got you covered!

WHAT WE SEND

- medium flour tortillas ¹
- refried pinto beans ⁶
- jasmine rice
- scallions
- garlic
- plum tomatoes
- queso blanco ⁷

WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper

TOOLS

- aluminium foil
- fine-mesh sieve
- skillet
- rimmed baking sheet
- saucepan

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1010kcal, Fat 33g, Carbs 140g, Proteins 34g



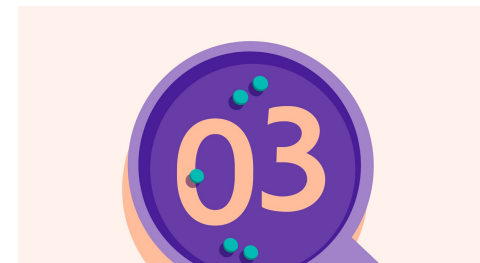
1. Cook rice

Preheat broiler with racks in the upper third and center. Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1¼ cups water** and **½ teaspoon salt**; bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Cover to keep warm.



2. Prep ingredients & salsa

Peel and finely chop **1 teaspoon garlic**. Trim ends from **scallions**, then thinly slice. Core **tomatoes**, then finely chop. In a medium bowl, whisk together **1 teaspoon each vinegar and oil**, **¼ teaspoon chopped garlic**, and **a generous pinch each salt and pepper**. Stir in tomatoes and **2 tablespoons of the scallions**; set aside.



3. Warm tortillas

Wrap **tortillas** in foil, then heat on the center oven rack until warm and pliable, about 10 minutes. Remove tortillas from oven and keep warm in wrapped foil. Line a rimmed baking sheet with foil.



4. Cook refried beans

Heat **2 tablespoons oil** in a medium skillet over medium. Add **remaining chopped garlic** and cook until fragrant, about 1 minute. Add **refried beans** and **1 tablespoon each water and butter**. Cook, stirring, until warm and smooth about 2 minutes; season to taste with **salt and pepper**. Remove skillet from heat. Fluff **rice**, then stir in **remaining scallions**.



5. Assemble burritos & serve

Divide **beans** and **rice** evenly between **tortillas**, then top each with **some of the salsa** and **all of the crumbled queso**. Fold two sides in over filling, then roll up from unfolded edge. Place seam side-down on prepared baking sheet. Brush tops lightly with **oil**. Broil on top oven rack until browned, 3–4 minutes. Serve **remaining salsa** alongside. Enjoy!



6. Customize it

Build your dream burrito with your favorite add ins, like guacamole, shredded lettuce, cooling sour cream, or pickled jalapeños.