



# DINNERLY



## Pinto Bean & Rice Burrito with Queso Blanco & Tomato Salsa

 30-40min  4 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

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

## WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper

## TOOLS

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

## 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 970kcal, Fat 30g, Carbs 139g, Proteins 32g



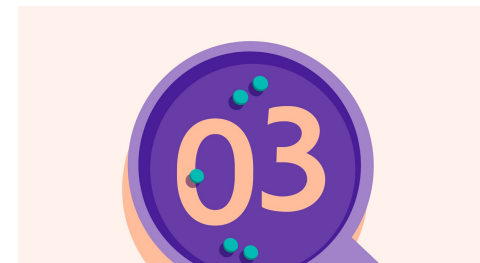
### 1. Cook rice

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 medium saucepan along with **2 cups water** and **1 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 **2 teaspoons garlic**. Trim ends from **scallions**, then thinly slice. Core **tomatoes**, then finely chop. In a medium bowl, whisk together **2 teaspoons each vinegar and oil**, **½ teaspoon chopped garlic**, and **a generous pinch each salt and pepper**. Stir in tomatoes and **⅓ cup 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 **3 tablespoons oil** in a large skillet over medium. Add **remaining chopped garlic** and cook until fragrant, about 1 minute. Add **refried beans** and **2 tablespoons 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.