

DINNERLY



No Chop! Vegetarian Bean & Cheese Burritos

with Salsa



30min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make these bean and cheese burritos? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the rice and beans, warm the tortillas, assemble, and broil. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 2 (2 oz) roasted red peppers
- 15 oz can black beans
- ¼ oz chorizo chili spice blend
- 6 (8-inch) flour tortillas ¹⁶
- 2 oz shredded cheddar-jack blend ⁷
- 2 (3.8 oz) salsa

WHAT YOU NEED

- kosher salt
- apple cider vinegar (or red wine vinegar)
- neutral oil

TOOLS

- small saucepan
- medium nonstick skillet
- microwave
- rimmed baking sheet

COOKING TIP

If you don't have a microwave, toast tortillas, one at a time, in a skillet until warm and pliable, about 15 seconds per side.

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 1110kcal, Fat 24g, Carbs 187g, Protein 41g



1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Cover, reduce heat to low, and cook until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until step 3.

Tear **all of the roasted red peppers** into bite-sized pieces.



4. Broil & serve

Fold in sides of each **tortilla**; tightly roll up into burritos. Place on a rimmed baking sheet, seam-side down, and drizzle with **oil**. Broil on upper oven rack until tortillas are golden-brown, 2–4 minutes.

Serve **bean and cheese burritos** with **salsa** alongside for dipping. Enjoy!



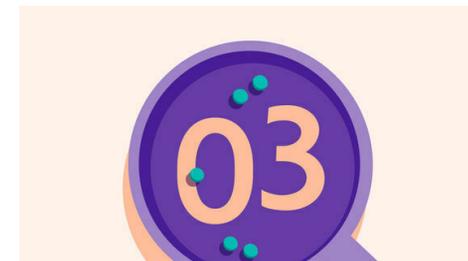
2. Cook beans

Meanwhile, in a medium skillet over medium-high heat, combine **beans and their liquid, chorizo spice blend**, and **¼ cup water**; bring to a simmer. Cook, stirring occasionally, until beans are tender and sauce is thick, 3–5 minutes. Stir in **red peppers** and **¼ teaspoon vinegar**; season to taste. Reduce heat to low to keep warm (add 1 tablespoon water at a time if skillet looks dry).



5. ...

What were you expecting, more steps?



3. Heat tortillas & assemble

Preheat broiler with a rack in the upper third.

Wrap **tortillas** in a damp paper towel; microwave until warmed through, about 30 seconds. Spread out on a clean work surface. Divide **rice** between tortillas, then top with **bean and pepper mixture** and sprinkle with **cheese**.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!