

# DINNERLY



## Mexican Stuffed Zucchini Boats with Black Beans, Cheddar & Rice



20-30min



2 Servings

Boats are best known for their ability to whisk you away to the idyllic, blissed out spots you want to be in. And things are no different with these zucchini burrito boats (read: tender zucchini stuffed with burrito goodies)! Brimming over with flavor, as well as veggie and black bean goodness, these boats don't require a ticket to enjoy. Just a fork and knife. We've got you covered!

### WHAT WE SEND

- 5 oz jasmine rice
- 2 zucchini
- 1 plum tomatoes
- 15 oz can black beans
- ¼ oz chorizo chili spice blend
- 2 oz shredded cheddar-jack blend <sup>7</sup>

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or white wine vinegar)
- garlic

### TOOLS

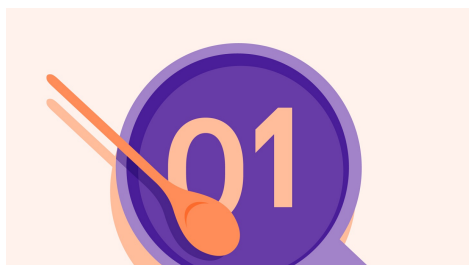
- small saucepan
- rimmed baking sheet
- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 670kcal, Fat 23g, Carbs 94g, Protein 23g



#### 1. Cook rice

Finely chop **2 teaspoons garlic**. Heat **2 teaspoons oil** in a small saucepan over medium-high. Add **rice** and **half of the chopped garlic**. Cook, stirring, until rice is toasted, about 2 minutes. Stir in **½ teaspoon salt** and **1¼ cups water**. Bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve.



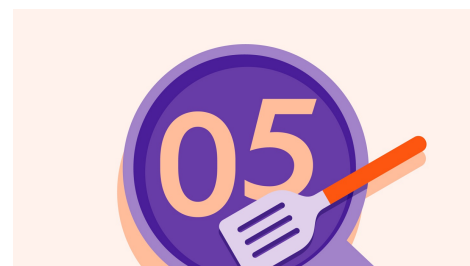
#### 4. Make filling

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **remaining chopped garlic** and **chopped zucchini**; cook, 1 minute. Add **chorizo chili spice, tomatoes, beans, and a generous pinch each of salt and pepper**. Cook, stirring, until mixture thickens and tomatoes are softened, 5 minutes. Stir in **½ teaspoon vinegar**; season to taste with **salt and pepper**.



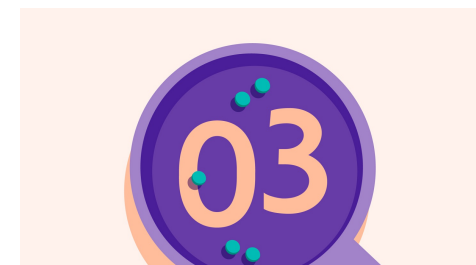
#### 2. Broil zucchini

Preheat broiler with a rack in the top position. Halve **zucchini** lengthwise. Using a teaspoon, hollow out the center of each, leaving a ¼-inch edge all around (reserve zucchini flesh). Brush with **oil** and season with **salt and pepper**; place, skin-side down, on a rimmed baking sheet. Broil on top oven rack until lightly charred and tender, 6–8 minutes (watch closely).



#### 5. Finish & serve

Spoon **bean and tomato filling** into **zucchini boats**. Sprinkle with **cheese**. Return to broiler and cook until cheese is just melted, about 1 minute (watch closely as broilers vary). Fluff **rice** with a fork.  
  
Serve **Mexican stuffed zucchini boats** over **rice**. Enjoy!



#### 3. Prep ingredients

Cut **tomato** into ¼-inch pieces.  
  
Drain **black beans** and rinse well.  
  
Coarsely chop **reserved zucchini flesh**.



#### 6. Make it meaty!

Got some non-vegetarians at the table? You can stick to the nautical theme with a few skewers of grilled shrimp. Or make it meaty by first browning ground beef or pork and mixing it into the filling in step 4.