

# DINNERLY



## Corn & Black Bean Burrito Bowl with Cheddar Rice & Guacamole



20-30min



2 Servings

If you think this looks like the dinner of your dreams, you are 100% correct. Cheesy melted cheddar rice is served along with a taco-spiced black bean-sweet corn combo. Creamy guacamole is all that you need to top it all off. We've got you covered!

## WHAT WE SEND

- 15 oz can black beans
- 5 oz jasmine rice
- 5 oz corn
- ¼ oz taco seasoning
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 2 oz guacamole

## WHAT YOU NEED

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

## TOOLS

- medium ovenproof skillet
- medium saucepan

## ALLERGENS

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

## NUTRITION PER SERVING

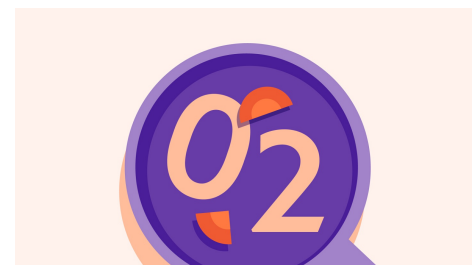
Calories 740kcal, Fat 27g, Carbs 102g, Protein 23g



### 1. Prep garlic & beans

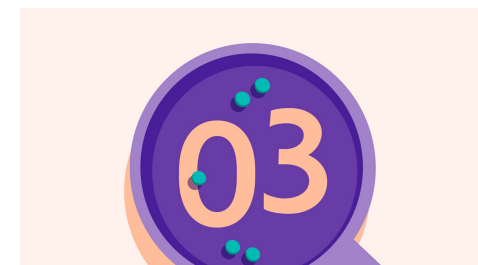
Finely chop 2 **teaspoons** garlic.

Drain and rinse **beans**.



### 2. Cook rice

Heat 2 **teaspoons** oil in a medium ovenproof skillet over medium-high. Add **rice** and cook, stirring, until toasted, about 2 minutes. Stir in 1½ **cups** water and ½ **teaspoon** salt. Bring to a boil, then cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Set aside until ready to serve.



### 3. Start corn & beans

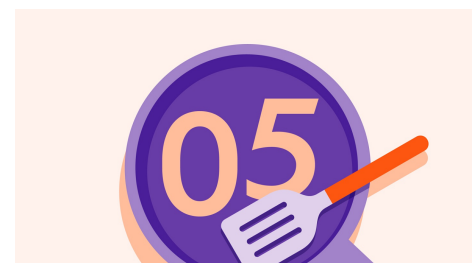
While rice cooks, heat 1 **tablespoon** oil in a medium saucepan over medium-high. Add **corn** and cook, stirring occasionally, until browned in spots, 3–5 minutes. Add **beans**, **chopped garlic**, and **taco seasoning**; cook until fragrant, about 1 minute.



### 4. Finish corn & beans

Preheat broiler with a rack in the top position.

Stir 1 **cup** water into saucepan and bring to a boil over high. Reduce heat to medium-high and cook until sauce is reduced, about 5 minutes. Stir in 1 **teaspoon** vinegar, then season to taste with **salt** and **pepper**. Cover to keep warm.



### 5. Finish rice & serve

Once **rice** is finished cooking, uncover and sprinkle **cheese** over top. Broil on top oven rack until **cheese** is melted and browned in spots, 3–4 minutes (watch closely).

Serve **cheddar rice** with **corn** and **beans** alongside. Spoon a **dollop** of **guacamole** over top. Enjoy!



### 6. Take it to the next level

Load it up! Add salsa, hot sauce, pickled jalapeños, chopped cilantro—this is your burrito bowl and you can be as extra as you want.