

MARLEY SPOON



Black Bean & Corn Burrito Bowl

with Roasted Peppers & Guacamole



20-30min



2 Servings

We round up all of our favorite vegetarian burrito ingredients and combine them in this clever burrito bowl. Crisp romaine makes the perfect base for hearty black beans, sweet corn, roasted red peppers, and guacamole. Plus, there are toasted tortillas on the side for scooping! And the best part? This meal comes together in under 30 minutes.

What we send

- 1 lime
- 4 oz roasted red peppers
- ¼ oz fresh cilantro
- 6 (6-inch) flour tortillas ^{1,2}
- 1 romaine heart
- 1 oz sour cream ³
- 5 oz corn
- 15 oz can black beans
- ¼ oz taco seasoning
- 2 (2 oz) guacamole

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- microplane or grater
- rimmed baking sheet
- medium skillet

Cooking tip

Wrap cilantro leaves in a damp paper towel (or small, clean kitchen towel) until ready to use to prevent wilting.

Allergens

Soy (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 47g, Carbs 85g, Protein 23g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center.

Finely grate **1 teaspoon lime zest** into a small bowl, then separately squeeze **1 tablespoon juice** into a medium bowl. Cut any remaining lime into wedges. Pick **cilantro leaves** from **stems**; finely chop stems and coarsely chop leaves, keeping them separate.



4. Sauté corn

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **corn** and cook, undisturbed, until lightly browned in spots, 2-3 minutes. Season to taste with **salt** and **pepper**. Transfer to a plate.



2. Bake lime tortilla chips

Whisk **1½ tablespoons oil** and a **pinch each of salt and pepper** into small bowl with **lime zest**. Brush **3 of the tortillas** (save rest for own use) all over with **lime-oil**. Stack tortillas and cut into 6 wedges. Spread wedges into a single layer on a rimmed baking sheet. Bake on center oven rack until golden and crisp, about 6 minutes (watch closely as ovens vary).



5. Cook beans

Heat **1 tablespoon oil** in same skillet over medium. Add **cilantro stems** and cook until fragrant, about 30 seconds. Add **beans and their liquid** and **all of the taco seasoning**. Cook, stirring, until thickened and reduced slightly, about 5 minutes. Season to taste with **salt** and **pepper**. Stir **half of the cilantro leaves** into bowl with **dressing**.



3. Prep lettuce & dressing

Halve **romaine** lengthwise, then cut crosswise into thin ribbons, discarding stem end. Add **sour cream**, **2 tablespoons oil** and a **pinch of sugar** to bowl with **lime juice**, whisking to combine. Season to taste with **salt** and **pepper**.



6. Dress salad & serve

Toss **romaine** and **half of the dressing** in a large bowl.

Serve **salad** topped with **corn**, **peppers**, **black beans**, and **guacamole**. Drizzle remaining dressing over top, then sprinkle with **remaining cilantro**. Tuck **tortilla chips** into bowl or serve alongside. Pass any **lime wedges** for squeezing. Enjoy!