

DINNERLY



Cheesy Black Beans with Crispy Rice & Tomatoes

 30-40min  2 Servings

This recipe is making us think seriously about getting "crispy rice 4ever" tattoos. A nonstick pan is essential here: let the rice sit, let it crisp, resist all temptations to peek, and your patience will be rewarded. Topped with luscious, tomatoey stewed black beans, and plenty of cheese, the broiler is your BFF, here to get you that gooey, bubbly layer of cheddar goodness. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 15 oz can black beans
- 14½ oz can whole peeled tomatoes
- ¼ oz taco seasoning
- ¼ oz granulated garlic
- 2 oz shredded cheddar-jack blend ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- small saucepan
- medium ovenproof skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 760kcal, Fat 32g, Carbs 95g, Protein 23g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat, then cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until step 4.

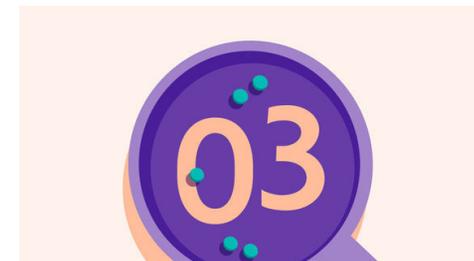


2. Prep ingredients

Meanwhile, preheat broiler with a rack in the upper third.

Drain **beans** and rinse well.

Cut **tomatoes** in can with kitchen shears until finely chopped.



3. Cook beans & tomatoes

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium. Add **taco seasoning** and **½ teaspoon granulated garlic**; cook until fragrant, about 30 seconds. Stir in **beans** and **tomatoes and juices**. Cook over medium-high heat, stirring occasionally, until liquid is reduced by half, about 6 minutes. Transfer to a bowl. Wipe out skillet.



4. Crisp rice

Heat **2 tablespoons oil** in same skillet over medium-high until shimmering; gently swirl to coat skillet. Add **rice**, then use a spatula to press firmly into an even layer, pushing rice up the sides. Cook, without disturbing, until rice is fragrant and beginning to brown on the bottom, 8–10 minutes.



5. Broil & serve

Spoon **beans and tomatoes** over **rice**. Top with **cheese**. Broil on upper oven rack until **cheese** is bubbling and beginning to brown, 2–3 minutes (watch closely as broilers vary). Enjoy!



6. Take it to the next level

Have a red onion or shallot on hand? Throw together a quick pickle by mixing equal parts sugar and salt with some rice vinegar or apple cider vinegar, whisking until dissolved. Pour over thinly sliced onions or shallots. Let sit for 20–30 minutes and scatter on top when ready to serve!