

# DINNERLY



## No Chop! XL Vegetarian Bean & Cheese Burritos

with Salsa



30min



2 Servings

We don't know about you, but our eyes light up when we see the word "burrito". Throw "XL" in there and we're yours for life! We've got all the usual suspects: a toasty flour tortilla, black beans, fluffy rice, roasted red peppers, and chorizo spice. Don't worry, we didn't forget about the cheese and salsa. We've got you covered!

### WHAT WE SEND

- 5 oz jasmine rice
- 15 oz can black beans
- ¼ oz chorizo chili spice blend
- 4 oz roasted red peppers
- 2 (10-inch) flour tortillas <sup>1,6</sup>
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 2 (4 oz) salsa

### WHAT YOU NEED

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

### TOOLS

- small saucepan
- medium nonstick skillet
- microwave

### COOKING TIP

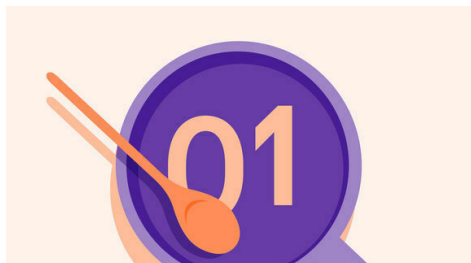
If you don't have a microwave, toast tortillas, one at a time, in a skillet until warm and pliable, about 15 seconds per side.

### ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

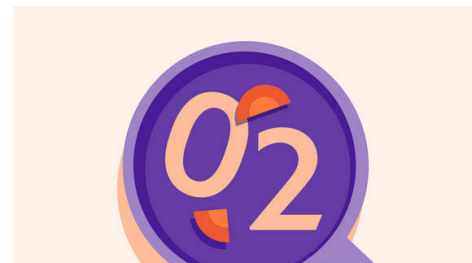
### NUTRITION PER SERVING

Calories 900kcal, Fat 24g, Carbs 139g, Protein 30g



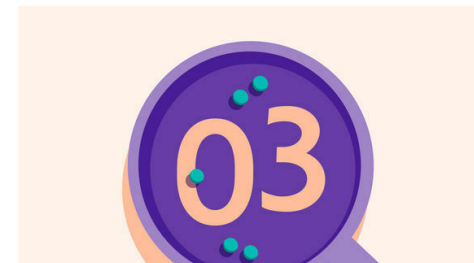
#### 1. Cook rice

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.



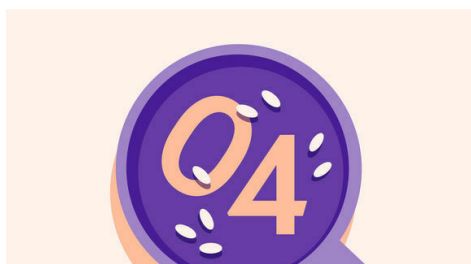
#### 2. Cook beans

Meanwhile, in a medium nonstick 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 **roasted red peppers** and **¼ teaspoon vinegar**; season to taste. Transfer to a bowl and cover to keep warm. Wipe out skillet.



#### 3. Heat tortillas & assemble

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**. Fold in sides of each **tortilla**, then tightly roll up into burritos. You may have a little extra filling that doesn't fit.



#### 4. Finish & serve

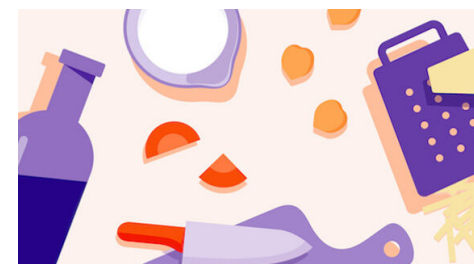
In reserved skillet, heat **1 tablespoon oil** over medium high. Place **burritos**, seam-side down, in skillet and cook until golden brown and crisp, 1–2 minutes per side.

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



#### 5. ...

What were you expecting, more steps?



#### 6. ...

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