

# DINNERLY



## Tex-Mex Quinoa Bake with Black Beans, Chili Oil & Lime



45min



2 Servings

Hold onto your cowboy hat because this quinoa bake is about to knock your boots off! Fluffy, colorful quinoa joins forces with green enchilada sauce, black beans, corn, and heaps of shredded cheese. A chili oil made from Tex-Mex seasoning and scallions is drizzled over top for delicious heat tempered by a squeeze of lime juice. We've got you covered!

## WHAT WE SEND

- 15 oz can black beans
- 2 scallions
- 1 lime
- aluminum foil tray
- 2 (3 oz) tri-color quinoa
- 2½ oz corn
- 4 oz green enchilada sauce<sup>1,2</sup>
- ¼ oz Tex-Mex spice blend
- 2 (2 oz) shredded cheddar-jack blend<sup>3</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil

## TOOLS

- aluminium foil
- microwave

## 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 990kcal, Fat 55g, Carbs 93g, Protein 36g



### 1. Prep ingredients

Preheat oven to 350°F with a rack in the center and upper third. Drain **beans**, rinse under cold water, then drain again. Thinly slice **scallions**. Cut **lime** into wedges.



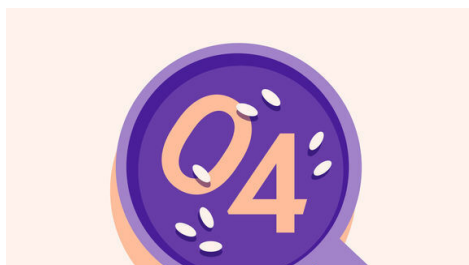
### 2. Assemble quinoa bake

In aluminum tray, combine **quinoa**, **corn**, **enchilada sauce**,  **rinsed black beans**, **1¼ cups water**, **½ teaspoon salt**, and **a few grinds of pepper**. Cover tightly with foil and place on center oven rack. Bake until quinoa is tender and all the liquid is absorbed, about 25 minutes. Let sit, covered, for 5 minutes. Switch oven to broil.



### 3. Make chili oil

Microwave **¼ cup oil** in a small bowl until very hot, about 3 minutes. Add **Tex-Mex spice blend** and **scallions**; stir until combined.



### 4. Finish & serve

Remove foil and fluff **quinoa and beans** with a fork. Stir in **½ of the cheese**; sprinkle **remaining cheese** on top. Broil on upper oven rack until cheese is melted and just starting to brown, 1–3 minutes (watch closely as broilers vary). Drizzle with **chili oil** and finish with **a squeeze of lime**. Enjoy!



### 5. ...

What were you expecting, more steps?



### 6. ...

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