



Cheesy Baked Pinto Beans

with Cilantro-Jalapeño Rice



30-40min



2 Servings

There are 3 delicious layers to this dish—spicy green rice with cilantro and jalapeño, saucy pinto beans with tomatoes and bell peppers, and lots of gooey cheddar. But we think the very best part is the rice crust that forms after the cooked rice is pressed into a hot ovenproof nonstick skillet. Don't be shy about using high heat for that part, it's necessary to get the rice browned and crispy.

What we send

- 1 bell pepper
- 2 plum tomatoes
- 1 fresh jalapeño
- ¼ oz fresh cilantro
- 1 can pinto beans
- 3 pieces cheddar ⁷
- 5 oz jasmine rice
- ¼ oz taco seasoning

What you need

- neutral oil
- kosher salt & ground pepper

Tools

- small saucepan
- medium ovenproof skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

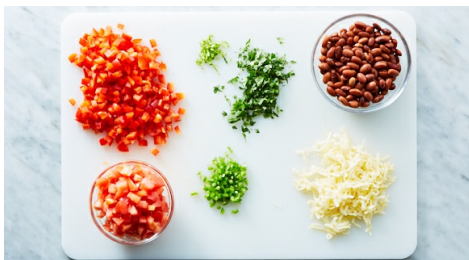
We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 780kcal, Fat 39g, Carbs 90g, Proteins 22g



1. Prep ingredients

Halve **bell pepper**, discard stem and seeds, and chop into ½-inch pieces. Finely chop **tomatoes**. Halve **jalapeño**, remove stem and seeds, and finely chop. Pick and finely chop **cilantro leaves and stems**, keeping them separate. Drain and rinse **beans**. Finely chop **cheese**.



2. Cook rice

Heat **1 tablespoon oil** in a small saucepan over medium. Add **rice**, **cilantro stems**, and **1½-3 tablespoons jalapeño** (depending on heat preference). Cook until fragrant, 1 minute. Add **1¼ cups water** and **½ teaspoon salt**. Bring to a boil. Reduce heat; cover and cook until rice is tender and water is absorbed, 17 minutes. Let sit 5 minutes. Stir in **half of the cilantro leaves**.



3. Sauté aromatics

Meanwhile, heat **1 tablespoon oil** in a medium ovenproof skillet over medium. Add **all of the taco seasoning** and cook, stirring, until fragrant, about 30 seconds. Add **tomatoes** and **bell peppers**. Cook over medium-high, stirring occasionally, until softened, about 4 minutes.



4. Cook beans

Preheat broiler with top rack 6 inches from heat source. Add **beans** and **¼ cup water** to skillet with **tomatoes and peppers**. Cook over medium-high heat, until liquid is reduced by half, about 6 minutes. Lightly crush some of the beans with a spoon. Season to taste with **salt** and **pepper**. Transfer bean mixture to a medium bowl. Wipe out skillet.



5. Crisp rice

Heat **3 tablespoons oil** in same skillet over medium-high until shimmering, gently swirling to coat. Add **rice** and press firmly into an even layer with a spatula, pushing rice up the sides of skillet. Cook, without stirring, until rice is fragrant and the bottom is beginning to brown, 4-6 minutes. (To monitor browning, use a spatula to carefully lift a bit from the side and check.)



6. Broil & serve

Spread **beans** over **rice**, then sprinkle **cheese** over top. Broil on top oven rack until cheese is bubbling, 2-4 minutes (watch closely as broilers vary). Garnish with **remaining chopped cilantro**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com **#marthaandmarleyspoon**