

DINNERLY



Black Bean & Rice Taco Bake:

More servings? Or leftovers? You choose!



40-50min



2 Servings

We've been living in our hibernation clothes for some time now, so, it feels appropriate that, like the squirrels, we're loading up! Not on acorns, silly....On dinner! These comfort food meals are choose-your-own-adventure-style. Choose to fill your plate with an extra serving OR store some away for the next day OR share with other hibernating friends and fam. Either way, you win. We've got you covered!

WHAT WE SEND

- 15 oz can black beans
- garlic
- 1 bunch scallions
- 2 oz cheddar ⁷
- 2 (5 oz) pkgs jasmine rice
- 2 (4 oz) pkgs red taco sauce
- 2½ oz corn

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

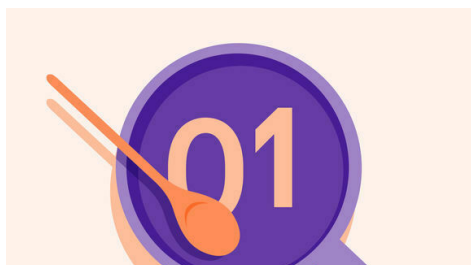
- large ovenproof skillet

ALLERGENS

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

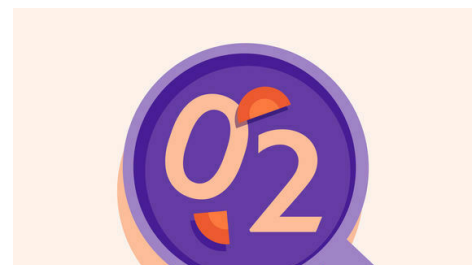
NUTRITION PER SERVING

Calories 440kcal, Fat 9g, Carbs 78g, Proteins 13g



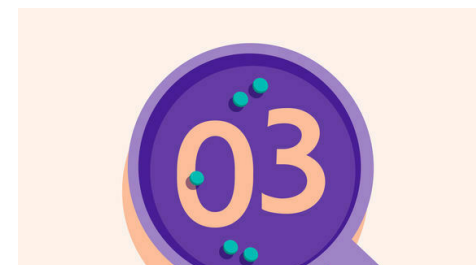
1. Prep ingredients

Preheat oven to 400°F with a rack in the upper third. Drain and rinse **beans**. Finely chop **2 teaspoons garlic**. Thinly slice **scallions**, keeping dark green parts separate. Coarsely chop or grate **all of the cheddar**, if necessary.



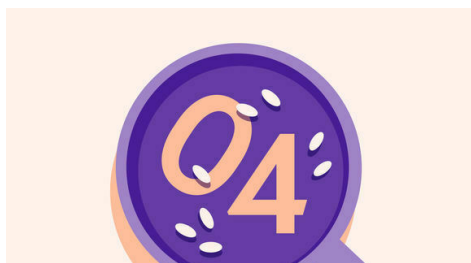
2. Sauté aromatics

Heat **1 tablespoon oil** in a large ovenproof skillet over medium-high. Add **scallions whites and light greens** and **chopped garlic**; season with **salt** and **pepper**. Cook, stirring, until fragrant, about 1 minute.



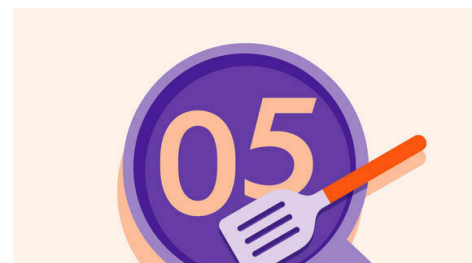
3. Toast rice

Add **all of the rice** to skillet with **aromatics**; cook, stirring, until grains are lightly toasted and slightly softened, about 2 minutes.



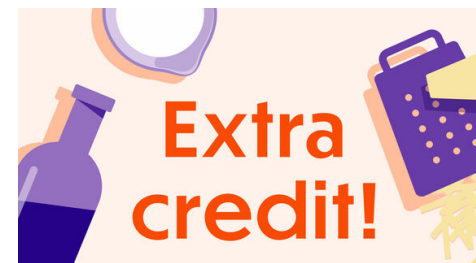
4. Assemble & bake

Stir in **2 cups water**, **beans**, **all of the taco sauce**, and **1 teaspoon salt**; bring to a boil. Remove from heat and sprinkle **corn** evenly over top. Cover with a lid or foil, then transfer skillet to upper oven rack. Bake until liquid is absorbed and **rice** is tender, about 17 minutes. Fluff rice with a fork and season to taste with **salt** and **pepper**. Switch oven to broil.



5. Add cheese, broil & serve

Evenly sprinkle **cheese** over top of **taco bake**. Broil on upper oven rack until cheese is melted and browned in spots, 1–3 minutes (watch closely). Sprinkle **remaining scallion dark greens** over top. Enjoy!



6. Make it your own!

Top your skillet bake with some sliced avocado, salsa, and/or a drizzle of sour cream!