

# DINNERLY



## Upgrade to Add Chicken

Black Bean Burrito Bowl with Crema & Cilantro



ca. 20min



2 Servings

| This version of the recipe is customized with chicken.

### WHAT WE SEND

- 5 oz jasmine rice
- 3 oz baby spinach
- ½ lb pkg chicken breast strips
- ¼ oz fresh cilantro
- ¼ oz taco seasoning
- 15 oz can black beans
- 2 (1 oz) sour cream<sup>1</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- white wine vinegar

### TOOLS

- small saucepan
- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 780kcal, Fat 22g, Carbs 102g, Protein 47g



#### 1. Cook rice & prep chicken

In a small saucepan, combine **rice, 1¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Remove saucepan from heat, then add **spinach** (do not stir). Cover and set aside to wilt for 5 minutes.

Pat **chicken** dry, then season all over with **salt** and **pepper**.



#### 2. Prep cilantro & chicken

While **rice** cooks, pick **a few cilantro leaves** from stems (about 2 tablespoons); set aside until ready to serve. Roughly chop remaining leaves and stems.

Finely chop **2 teaspoons garlic**. In a medium skillet, heat **1½ teaspoons chopped garlic, taco seasoning**, and **1 tablespoon oil** over medium-high. Cook until garlic is sizzling, about 1 minute.



#### 3. Cook beans & chicken

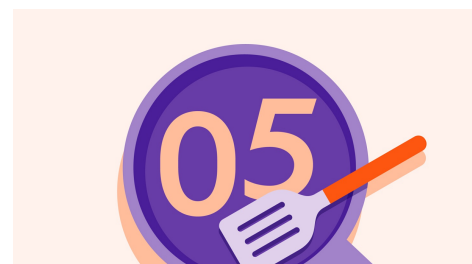
Add **beans and liquid** and **¼ cup water**. Simmer, stirring, until thickened and reduced to 1½ cups, 4–5 minutes. Stir in **half of the chopped cilantro**; season to taste. Transfer to a bowl.

Heat **1 tablespoon oil** in same skillet over medium-high. Add **chicken** in a single layer; cook, undisturbed, until browned on the bottom, 3 minutes. Stir; cook until cooked through, 2 minutes more.



#### 4. Make crema

In a small bowl, stir to combine **sour cream, remaining chopped cilantro and garlic**, and **1 teaspoon vinegar**. Season to taste with **salt** and **pepper**.



#### 5. Finish & serve

Add **2 teaspoons oil** to saucepan with **rice** and stir to incorporate **wilted spinach**; season to taste with **salt** and **pepper**.

Serve **rice** in bowls topped with **black beans** and **chicken**. Spoon **garlic crema** over top, then garnish with **reserved whole cilantro leaves**. Enjoy!



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