



Beef, Black Bean & Corn Burrito Bowl

with Roasted Peppers & Guacamole

| This recipe is customized with ground beef.



20-30min



2 Servings

What we send

- 1 lime
- ¼ oz fresh cilantro
- 6 (6-inch) flour tortillas ^{1,6}
- 1 romaine heart
- 1 oz sour cream ⁷
- 5 oz corn
- 10 oz pkg grass-fed ground beef
- 15 oz can black beans
- ¼ oz taco seasoning
- 4 oz guacamole
- 4 oz roasted red peppers

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- microplane or grater
- rimmed baking sheet
- medium skillet

Cooking tip

Wrap cilantro leaves in a damp paper towel (or small, clean kitchen towel) until ready to use to prevent wilting.

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 1130kcal, Fat 62g, Carbs 84g, Protein 50g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Finely grate **1 teaspoon lime zest** into a small bowl, then separately squeeze **1 tablespoon juice** into a medium bowl. Cut any remaining lime into wedges. Thinly slice **roasted red peppers**, if necessary. Pick **cilantro leaves** from **stems**; finely chop stems and coarsely chop leaves, keeping them separate.



4. Sauté corn & beef

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **corn** and cook, undisturbed, until lightly browned in spots, 2-3 minutes. Season with **salt** and **pepper**. Transfer to a plate.

Heat **1 tablespoon oil** in same skillet. Add **beef** and **a pinch of salt**; cook, breaking up into smaller pieces, until browned and cooked through, 5 minutes (drain excess fat, if desired).



2. Bake lime tortilla chips

Whisk **1½ tablespoons oil** and **a pinch each of salt and pepper** into small bowl with **lime zest**. Brush **3 of the tortillas** (save rest for own use) all over with **lime-oil**. Stack tortillas and cut into 6 wedges. Spread wedges into a single layer on a rimmed baking sheet. Bake on center oven rack until golden and crisp, about 6 minutes (watch closely as ovens vary).



5. Cook beans

Transfer **beef** to plate with **corn**.

Heat **1 tablespoon oil** in same skillet over medium. Add **cilantro stems** and cook until fragrant, 30 seconds. Add **beans and their liquid** and **all of the taco seasoning**. Cook, stirring, until thickened and reduced slightly, about 5 minutes. Season with **salt** and **pepper**. Stir **half of the cilantro leaves** into bowl with **dressing**.



3. Prep lettuce & dressing

Halve **romaine** lengthwise, then cut crosswise into thin ribbons, discarding stem end. Add **sour cream**, **2 tablespoons oil** and **a pinch of sugar** to bowl with **lime juice**, whisking to combine. Season to taste with **salt** and **pepper**.



6. Dress salad & serve

Combine **romaine** and **half of the dressing** into a large bowl, then toss to coat. Serve **salad** topped with **corn**, **peppers**, **beef**, **black beans**, and **guacamole**. Drizzle remaining dressing over top, then sprinkle with **remaining cilantro**. Tuck **tortilla chips** into bowl or serve alongside. Pass any **lime wedges** for squeezing. Enjoy!