$\frac{\text{martha stewart}}{\text{MARLEY SPOON}} \& \frac{\$}{\text{SPOON}}$



Beef, Black Bean & Corn Burrito Bowl

This recipe is customized with ground beef.

with Roasted Peppers & Guacamole



20-30min 2 Servings



What we send

- 1 lime
- 1/4 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.

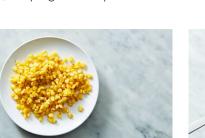
Nutrition per serving

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 limeoil. 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).



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**.



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**.



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!