

DINNERLY



Chicken Burrito Bowl with Garlic Crema & Cilantro



ca. 20min



2 Servings

Burritos are delicious but, let's face it, they're not that easy to eat. If they're wrapped in foil to help keep them together, you end up with a big bite of that foil. Right? Is that just us? Anywho, that's why we came up with this burrito bowl. Chicken strips, black beans, spinach, rice, and all the fixins' packed onto a neat forkful. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 3 oz baby spinach
- ¼ oz fresh cilantro
- ½ lb pkg chicken breast strips
- ¼ oz taco seasoning
- 15 oz can black beans
- 2 (1 oz) sour cream ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- white wine vinegar ¹⁷

TOOLS

- fine-mesh sieve
- small saucepan
- medium skillet

ALLERGENS

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 660kcal, Fat 19g, Carbs 102g, Protein 21g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan with **1¼ cups water** and **½ teaspoon salt**; bring to a boil over high heat. Cover and cook over low heat until water is absorbed and rice is tender, about 17 minutes. Remove saucepan from heat, then add **spinach** (do not stir). Cover and set aside to wilt for 5 minutes.



2. Prep cilantro & garlic

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

Finely chop **2 teaspoons garlic**.



3. Cook chicken

Pat **chicken** dry; cut into 1-inch pieces and season with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Cook chicken for 3–4 minutes until lightly browned and cooked through. Transfer chicken to a plate.



4. Cook beans

Heat **2¼ teaspoons taco seasoning**, **1½ teaspoons chopped garlic**, and **1 tablespoon oil** in same skillet over medium-high. Cook until garlic is sizzling, about 1 minute. Add **beans and their liquid** and **¼ cup water**. Simmer, stirring, until beans are thickened and reduced to 1½ cups, 4–5 minutes. Stir in **half of the chopped cilantro**; season to taste with **salt** and **pepper**.



5. 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**.



6. 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!