

# MARLEY SPOON



## Shredded Beef Burrito Bowl

with Rice, Beans & Charred Corn



20-30min



2 Servings

An Eden of texture and flavor, this loaded burrito bowl will keep you satiated for hours. Pickled onions add a sweet, tangy bite that complements the Tex-Mex seasoned kidney beans and shredded beef while charred corn adds delicious crunch. And no burrito bowl is complete without all the fixings! Pile it high with creamy guacamole, shredded lettuce, chopped tomatoes and cilantro.



## What we send

- 5 oz jasmine rice
- 1 plum tomato
- 1 romaine heart
- ¼ oz fresh cilantro
- 1 yellow onion
- 1 lime
- 5 oz corn
- ½ lb pkg ready to heat shredded beef <sup>1,2</sup>
- 15 oz can kidney beans
- ¼ oz Tex-Mex spice blend
- 2 (2 oz) guacamole

## What you need

- kosher salt & ground pepper
- olive oil
- distilled white vinegar (or vinegar of your choice)
- sugar

## Tools

- small saucepan
- microwave
- medium nonstick skillet

## Allergens

Soy (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1020kcal, Fat 26g, Carbs 159g, Protein 40g



### 1. Cook rice

In a small saucepan, combine **rice**, **1 ¼ cups water**, and **½ teaspoon salt**, bring to a boil over high heat. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Cover to keep warm off heat until ready to serve.



### 2. Prep ingredients

Meanwhile, halve **tomato** and coarsely chop. Halve **lettuce** lengthwise, then thinly slice 1 half crosswise (save rest for own use).

Pick **cilantro leaves** from stems; thinly slice stems. Halve and thinly slice all of the **onion**. Cut **lime** into wedges.

In a small bowl, combine tomatoes and cilantro stems. Drizzle with **oil** and season to taste with **salt** and **pepper**.



### 3. Pickle onions

In a medium microwave-safe bowl, combine **half of the onions**, **¼ cup water**, **2 tablespoons each of vinegar and sugar**, and **1 teaspoon salt**. Microwave until crisp-tender, 30-90 seconds. Set aside to pickle.



### 4. Cook corn & onions

Heat a medium nonstick skillet over high. Add **corn** and cook, stirring occasionally, until warmed through and charred in spots, 3-4 minutes. Season to taste with **salt** and **pepper**. Transfer to a plate.

Heat **2 tablespoons oil** in same skillet over medium-high. Add **remaining onions** and cook, stirring occasionally, until softened and browned in spots, 3-4 minutes.



### 5. Cook beef & beans

Add **shredded beef**, **beans and their liquid**, and **Tex-Mex spice blend** to skillet with **onions**. Cook, stirring, until liquid is reduced by half, 6-7 minutes.

Off heat, stir in **½ teaspoon vinegar** and **¼ teaspoon sugar**. Mash half of the beans with back of a spoon. Season to taste with **salt** and **pepper**. Transfer to a bowl; cover to keep warm.



### 6. Assemble & serve

Fluff **rice** with a fork. Top with **beef**, **beans**, **lettuce**, **corn**, **tomatoes**, and **pickled onions**. Dollop with **guacamole** and garnish with **cilantro leaves**.

Serve **burrito bowl** with **lime wedges**. Enjoy!