

DINNERLY



Chicken, Corn & Black Bean Burrito Bowl with Cheddar Rice & Guacamole



20-30min



2 Servings

If you think this looks like the dinner of your dreams, you are 100% correct. Cheesy melted cheddar rice is served along with chicken strips and a taco-spiced black bean-sweet corn combo. Creamy guacamole is all that you need to top it all off. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 15 oz can black beans
- ½ lb pkg chicken breast strips
- 5 oz corn
- ¼ oz taco seasoning
- 2 oz shredded cheddar-jack blend ⁷
- 2 oz guacamole

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)

TOOLS

- medium ovenproof skillet
- medium saucepan

ALLERGENS

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

NUTRITION PER SERVING

Calories 850kcal, Fat 30g, Carbs 102g, Protein 49g



1. Cook rice; prep

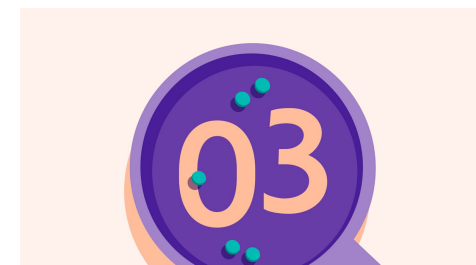
Heat **2 teaspoons oil** in a medium ovenproof skillet over medium-high. Add **rice** and cook, stirring, until toasted, about 2 minutes. Stir in **1½ cups water** and **½ teaspoon salt**. Bring to a boil, then cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Set aside until step 5.

Meanwhile, finely chop **2 teaspoons garlic**. Drain and rinse **beans**.



2. CHICKEN VARIATION

Pat **chicken** dry; cut into 1-inch pieces if necessary, then season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate. Reserve saucepan.



3. Start corn & beans

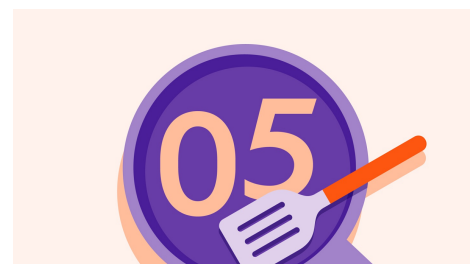
Heat **1 tablespoon oil** in reserved saucepan over medium-high. Add **corn** and cook, stirring occasionally, until browned in spots, 3–5 minutes. Add **beans**, **chopped garlic**, and **taco seasoning**; cook until fragrant, about 1 minute.



4. Finish corn & beans

Preheat broiler with a rack in the top position.

Stir **1 cup water** into saucepan and bring to a boil over high. Reduce heat to medium-high and cook until sauce is reduced, about 5 minutes. Stir in **1 teaspoon vinegar**, then season to taste with **salt** and **pepper**. Stir in **chicken** and **any resting juices**. Cover to keep warm.



5. Finish rice & serve

Once **rice** is finished cooking, uncover and sprinkle **cheese** over top. Broil on top oven rack until **cheese** is melted and browned in spots, 3–4 minutes (watch closely).




Serve **cheddar rice** with **chicken**, **corn**, and **beans** alongside. Spoon **a dollop of guacamole** over top. Enjoy!



6. Take it to the next level

Load it up! Add salsa, hot sauce, pickled jalapeños, chopped cilantro—this is your burrito bowl and you can be as extra as you want.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**