

DINNERLY



Pork & Ready to Heat Rice Burrito with Beans, Corn & Sour Cream



ca. 20min



2 Servings

Fast and filling but full of flavor, burritos can't be beat for their convenient hand-held form. This classic version features pulled pork stewed in tangy green enchilada sauce, and rolled up with pinto beans, ready-to-heat rice, sour cream, and cilantro. Crisp it up for even more texture and flavor. We've got you covered!

WHAT WE SEND

- ¼ oz fresh cilantro
- ½ lb pkg ready to heat pulled pork
- 5 oz corn
- 2 (4 oz) green enchilada sauce ^{1,6}
- 10 oz ready to heat jasmine rice
- 15 oz can pinto beans
- 2 (10-inch) flour tortillas ^{1,6}
- 2 (1 oz) sour cream ⁷

WHAT YOU NEED

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

TOOLS

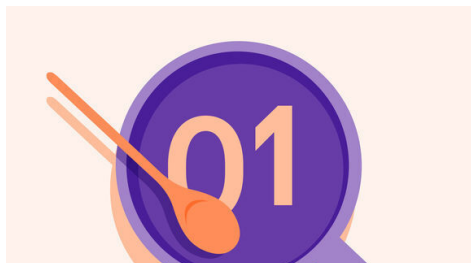
- large nonstick skillet
- microwave
- fine-mesh sieve

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

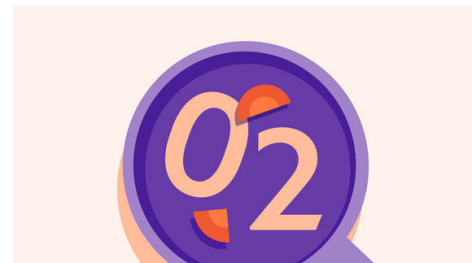
Calories 970kcal, Fat 43g, Carbs 107g, Protein 24g



1. Brown pork & corn

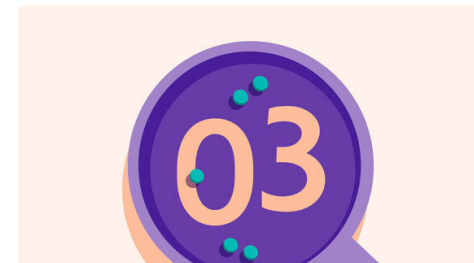
Finely chop **cilantro leaves and stems**. Pat **pork** dry; use your fingers to break into bite-sized pieces.

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add pork; cook, stirring frequently, until browned and crisp in spots, 2–4 minutes. Add **corn**; cook, stirring frequently until tender, about 1 minute.



2. Finish filling

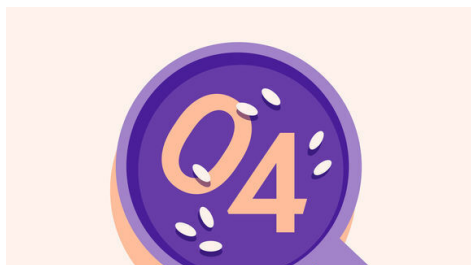
Transfer **pork and corn** to a medium bowl. Stir in **green enchilada sauce, cilantro**, and **½ tablespoon vinegar**; season to taste with **salt and pepper**. Wipe out and reserve skillet.



3. Prep rice & beans

Transfer **rice** to a separate bowl; cover and microwave on high until steaming, 1–2 minutes.

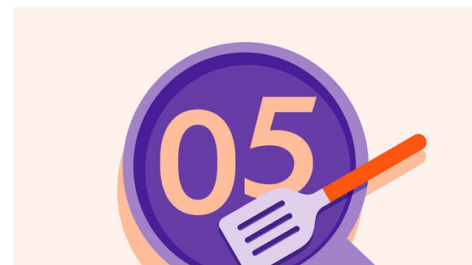
Drain and rinse **half of the beans** (save rest for own use).



4. Warm tortillas

Heat reserved skillet over medium-high. Lightly brush **tortillas** on both sides with **water**. Add 1 tortilla at a time and toast until warm and flexible, about 15 seconds per side.

Spread tortillas out on a work surface. Divide **pork, rice, beans**, and **sour cream** among centers.



5. Wrap burrito & serve

Fold **tortilla sides** over filling, then tightly roll up into a cylinder (wrap in foil for a tighter hold).

Serve **pork burrito** immediately. Enjoy!



6. Make it crispy!

Want a crispy, toasted exterior? After folding the burritos in step 5, lightly oil same skillet over medium-high heat. Add burritos (without foil), seam-side down, and cook until golden brown, 2–3 minutes per side.