

DINNERLY



Chicken Cutlet & Black Bean Burrito Bowl with Corn, 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 a crisp chicken cutlet and 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

- 15 oz can black beans
- 5 oz jasmine rice
- 5 oz corn
- ¼ oz taco seasoning
- ½ lb pkg ready to heat chicken cutlets^{1,2,3}
- 2 oz shredded cheddar-jack blend²
- 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
- medium skillet

ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 990kcal, Fat 39g, Carbs 119g, Protein 40g



1. Cook rice; prep

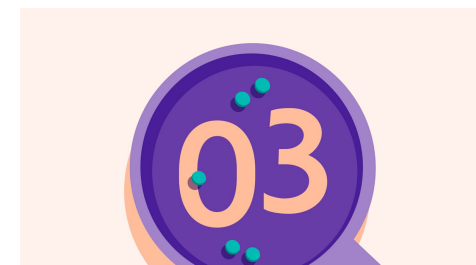
Heat **2 teaspoons oil** in a medium ovenproof skillet over medium-high. Add **rice** and cook, stirring, until toasted, about 2 minutes. Stir in **1½ cups water** and **½ teaspoon salt**. Bring to a boil, then cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Set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

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



2. Start corn & beans

While rice cooks, heat **1 tablespoon oil** in a medium 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.



3. Finish corn & beans

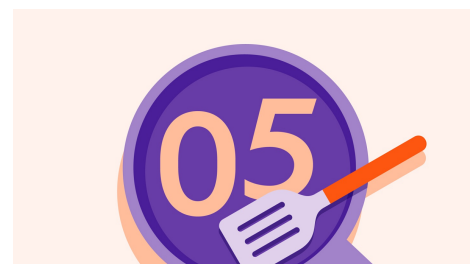
Preheat broiler with a rack in the top position.

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**. Cover to keep warm.



4. CUTLET VARIATION

Heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering. Add **chicken cutlets**; cook until golden brown, crispy, and warmed through, 2–4 minutes per side. Transfer to a paper towel-lined plate. Lightly season with **salt** and **pepper**.



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 cutlet**, **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.