

DINNERLY

Summer Big Batch: Tamales with Mexican Rice, Refried Beans, & Pico de Gallo



40-50min



2 Servings

WHAT WE SEND

- 2 (10 oz) pkgs green chile pork tamales⁷
- 1 red onion
- 5 oz jasmine rice
- 4 oz red enchilada sauce
- 16 oz can refried beans⁶
- 2 plum tomatoes
- 1 jalapeño chile
- ½ oz fresh cilantro
- 1 lime

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- garlic

TOOLS

- small saucepan
- microwave

ALLERGENS

Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



1. Prep ingredients

Finely chop onion. Halve jalapeño, discard stem and seeds, then finely chop. Cut tomatoes into ¼-inch pieces. Finely chop 2 medium garlic cloves. Finely chop cilantro leaves and stems.



2. Salt tomatoes; begin rice

In a fine mesh strainer set over a bowl, toss tomatoes with ¼ teaspoon salt. Set aside to drain for 20–30 minutes.

Meanwhile, in a small saucepan, heat 2 tablespoons oil over medium heat. Add half each onions, jalapeños, garlic, and a pinch of salt. Cook, stirring occasionally, until vegetables are softened and translucent, 4–5 minutes.



3. Cook rice

Add rice to saucepan and cook, stirring frequently, until translucent, 2–3 minutes. Add enchilada sauce, ¾ cup water, and ½ teaspoon salt; bring to a boil over high heat. Cover and cook over low heat until rice is tender and water is absorbed, 17–20 minutes. Keep covered off heat until ready to serve.



4. Heat beans & tamales

Transfer refried beans to a bowl and microwave, covered, until heated through, 2–3 minutes.

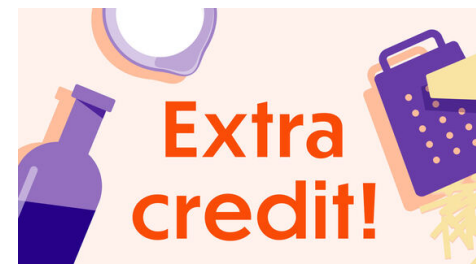
Follow package instructions for reheating tamales.



5. Mix pico; serve

Discard liquid from tomatoes. In bowl, combine tomatoes, half the cilantro, and remaining onions, jalapeños, and garlic. Squeeze in 1 tablespoon lime juice. Season to taste with salt and mix well. Add remaining cilantro to rice and fluff with a fork.

Cut any remaining lime into wedges. Serve tamales with rice, beans, pico de gallo, and lime wedges. Enjoy!



6. Grilled tamales

For a smokier flavor, heat up tamales by grilling them. Preheat a grill to medium-high heat. Oil grill grates, then grill tamales until grill marks appear on husks and filling is hot, 2–3 minutes a side.