

# DINNERLY



## Summertime! Tamales & Pico de Gallo

with Rice, Beans & Ready to Heat Tamales



40-50min



2 Servings

The only thing cornier than a Dinnerly joke are these steamy tamales.  
We've got you covered! (2-p serves 4; 4-p serves 8)



## WHAT WE SEND

- 1 red onion
- 1 jalapeño chile
- 2 plum tomatoes
- ½ oz fresh cilantro
- 5 oz jasmine rice
- 4 oz red enchilada sauce
- 16 oz can refried beans <sup>2</sup>
- 2 (10 oz) pkgs green chile pork tamales <sup>1</sup>
- 1 lime

## WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil

## TOOLS

- fine-mesh sieve
- small saucepan
- microwave

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 690kcal, Fat 33g, Carbs 80g, Protein 20g



### 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

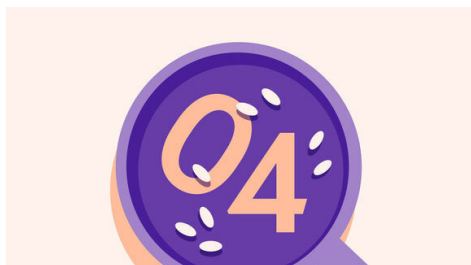
In a fine-mesh sieve set over a bowl, toss **tomatoes** with ¼ **teaspoon salt**. Set aside to drain for 20–30 minutes.

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



### 3. Cook rice

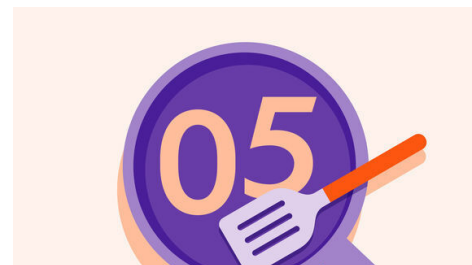
Add **rice** to saucepan and cook, stirring frequently, until translucent, 2–3 minutes. Add **enchilada sauce**, ¾ **cup water**, and ½ **teaspoon salt**; bring to a boil over high heat. Cover and cook over low heat until rice is tender and water is absorbed, 17–20 minutes. Keep covered off heat until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



### 4. Heat beans & tamales

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

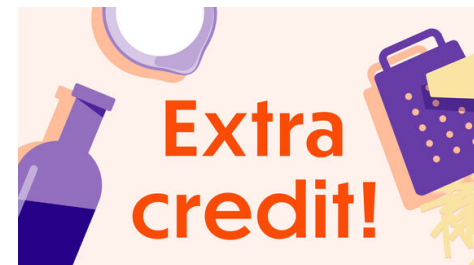
Follow package instructions for reheating **tamales**.



### 5. Make pico & serve

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

Cut **remainder of 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.