

DINNERLY



Summertime Tamales & Pico de Gallo with Refried Beans & Mexican Rice



40-50min



2 Servings

The only thing cornier than a Dinnerly joke are these steamy tamales.
We've got you covered!

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 ⁶
- 2 (10 oz) pkgs green chile pork tamales ⁷
- 1 lime

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil

TOOLS

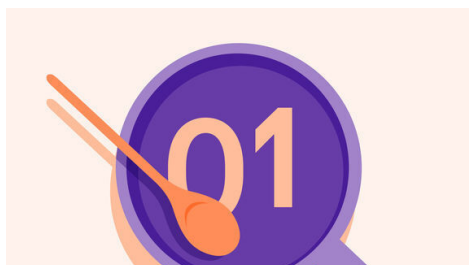
- fine-mesh sieve
- small saucepan
- microwave

ALLERGENS

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

NUTRITION PER SERVING

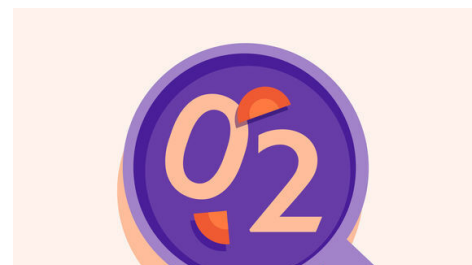
Calories 0kcal



1. Prep ingredients

Finely chop **onion**. Halve **jalapeño**, discard stem and seeds, then finely chop.

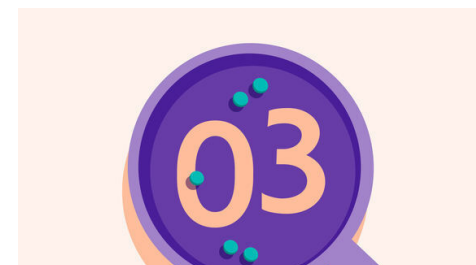
Cut **tomatoes** into ¼-inch pieces. Finely chop **2 medium garlic cloves**. Finely chop **cilantro leaves and stems**.



2. Salt tomatoes; begin rice

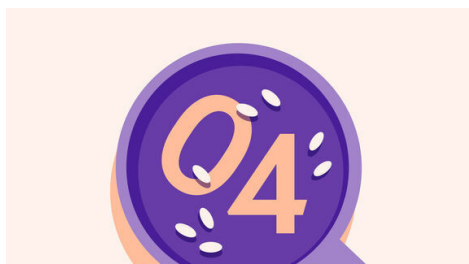
In a fine-mesh sieve set over a bowl, toss **tomatoes** with ¼ **teaspoon salt**. Set aside to drain for 20–30 minutes.

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

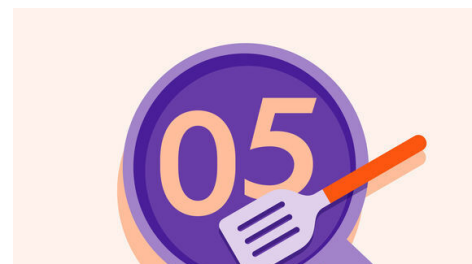
Add **rice** to saucepan and cook, stirring frequently, until translucent, 2–3 minutes. Add **enchilada sauce**, ¾ **cup water**, and ½ **teaspoon salt**; bring to a boil over high heat. Cover and cook over low heat until rice is tender and water is absorbed, 17–20 minutes. Keep covered off heat until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



4. Heat beans & tamales

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

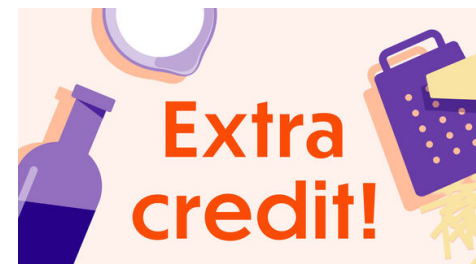
Follow package instructions for reheating **tamales**.



5. Finish & 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.