

# 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<sup>1,2,3</sup>
- 2 oz shredded cheddar-jack blend<sup>3</sup>
- 2 oz guacamole

## WHAT YOU NEED

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

## TOOLS

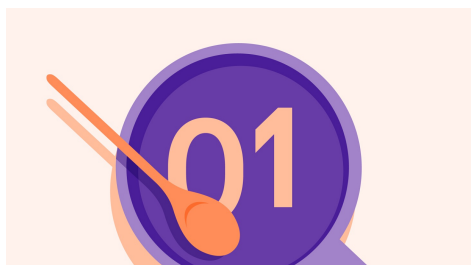
- medium ovenproof skillet
- medium saucepan
- medium skillet

## ALLERGENS

Egg (1), Wheat (2), Milk (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

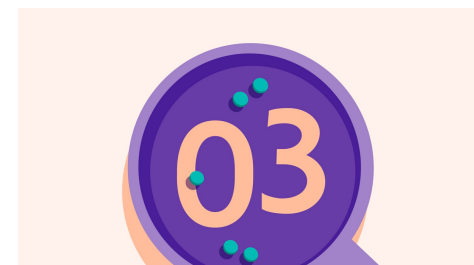
Heat **2 teaspoons oil** in a medium ovenproof skillet over medium-high. Add **rice** and cook, stirring, until toasted, about 2 minutes. Stir in **1½ cups water** and **½ teaspoon salt**. Bring to a boil, then cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Set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

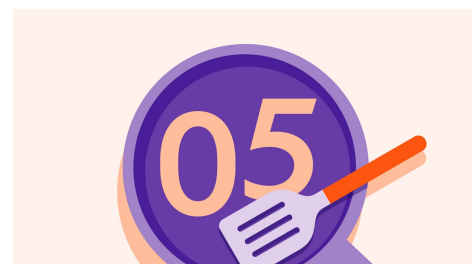
Preheat broiler with a rack in the top position.

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.