

DINNERLY



Speedy Recipe! Black Bean Burrito Bowl with Garlic Crema & Cilantro



ca. 20min



2 Servings

Burritos are delicious but, let's face it, they're not that easy to eat. If they're wrapped in foil to help keep them together, you end up with a big bite of that foil. Right? Is that just us? Anywho, that's why we came up with this burrito bowl. Black beans, spinach, rice, and all the fixins' packed onto a neat forkful. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 3 oz baby spinach
- ¼ oz fresh cilantro
- ¼ oz taco seasoning
- 15 oz can black beans
- 2 (1 oz) sour cream ⁷
- ¼ oz granulated garlic

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

TOOLS

- fine-mesh sieve
- small saucepan
- medium skillet

ALLERGENS

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

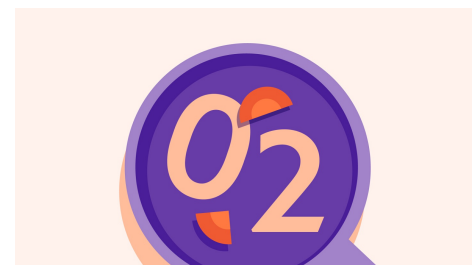
NUTRITION PER SERVING

Calories 660kcal, Fat 19g, Carbs 102g, Protein 21g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan with **1¼ cups water** and **½ teaspoon salt**; bring to a boil over high heat. Cover and cook over low heat until water is absorbed and rice is tender, about 17 minutes. Remove saucepan from heat, then add **spinach** (do not stir). Cover and set aside to wilt for 5 minutes.



2. Prep cilantro & garlic

While **rice** cooks, pick **a few cilantro leaves** from stems (about 2 tablespoons) and set aside until ready to serve; roughly chop remaining leaves and stems.



3. Cook beans

Heat **2¼ teaspoons taco seasoning**, **½ teaspoon granulated garlic**, and **1 tablespoon oil** in a medium skillet over medium-high. Cook until fragrant, about 30 seconds. Add **beans and their liquid** and **¼ cup water**. Simmer, stirring, until beans are thickened and reduced to **1½ cups**, 4–5 minutes. Stir in **half of the chopped cilantro**; season to taste with **salt** and **pepper**.



4. Make crema

In a small bowl, stir to combine **sour cream**, **remaining chopped cilantro** and **a pinch of granulated garlic**, and **1 teaspoon vinegar**. Season to taste with **salt** and **pepper**.



5. Finish & serve

Add **2 teaspoons oil** to saucepan with **rice** and stir to incorporate **wilted spinach**; season to taste with **salt** and **pepper**.

Serve **rice** in bowls topped with **black beans**. Spoon **garlic crema** over top, then garnish with **reserved whole cilantro leaves**. Enjoy!



6. Make it meaty!

Got some meat lovers at the table? Try one of our handy protein packs! Add grilled chicken or steak to the top of your burrito bowls.