

DINNERLY



No Chop! Loaded Vegetarian Burrito Bowl

with Guac, Cheese & Salsa



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this loaded burrito bowl? Personally, we'd choose B. This dish requires absolutely no prepwork—just cook the rice and beans and top with guac, salsa, cheese, and cilantro. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 5 oz basmati rice
- ¼ oz fresh cilantro
- 15 oz can pinto beans
- 2 (¼ oz) taco seasoning
- 2 (2 oz) guacamole
- 2 oz shredded cheddar-jack blend ⁷
- 4 oz salsa

WHAT YOU NEED

- kosher salt & ground pepper
- apple cider vinegar (or red wine vinegar)

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 690kcal, Fat 17g, Carbs 107g, Protein 27g



1. Cook rice

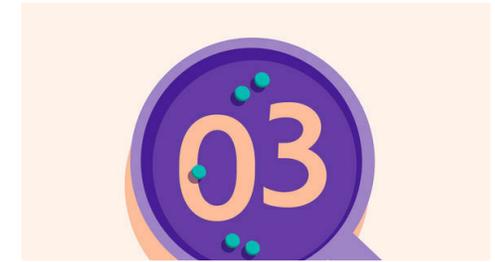
In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.

Pick **cilantro leaves** from stems and set aside until step 3; discard stems.



2. Cook beans

While **rice** cooks, in a medium skillet over medium-high heat, combine **beans and their liquid** and **all of the taco seasoning**. Bring to a simmer; cook, stirring, until beans are tender and sauce is mostly reduced, 4–6 minutes. Stir in **¼ teaspoon vinegar** and season to taste with **salt and pepper**. Reduce heat to low to keep warm (add water, 1 tablespoon at a time, if dry).



3. Assemble bowl & serve

Fluff **rice** with a fork.

Serve **rice** topped with **a few spoonfuls of beans**. Spoon **guacamole** and **salsa** over top and garnish with **cilantro leaves** and **cheese**. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!