

DINNERLY



Corn & Black Bean Burrito Bowl with 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 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
- 2 oz shredded cheddar-jack blend¹
- 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

ALLERGENS

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

NUTRITION PER SERVING

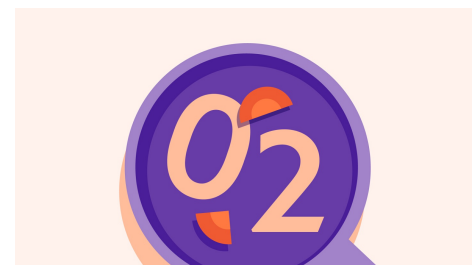
Calories 740kcal, Fat 27g, Carbs 102g, Protein 23g



1. Prep garlic & beans

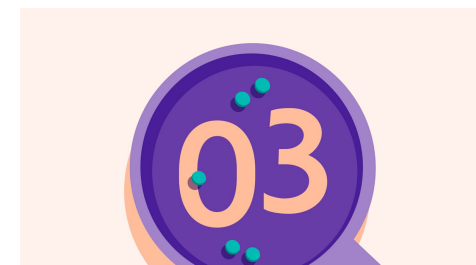
Finely chop 2 **teaspoons** garlic.

Drain and rinse **beans**.



2. Cook rice

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 ready to serve.



3. Start corn & beans

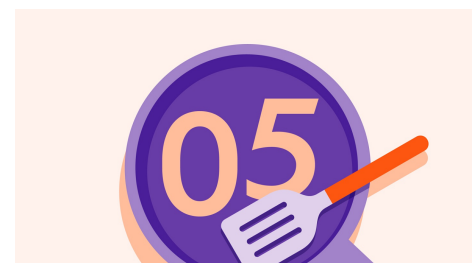
While rice cooks, heat 1 **tablespoon** oil in a medium saucepan over medium-high. Add **corn** and cook, stirring occasionally, until browned in spots, 3–5 minutes. Add **beans**, **chopped garlic**, and **taco seasoning**; cook until fragrant, about 1 minute.



4. 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.



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 **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.