



Take-Out Style: Bean & Corn Burrito Bowl

with Roasted Peppers & Guacamole



20-30min



2 Servings

We round up all of our favorite vegetarian burrito ingredients and combine them in this clever burrito bowl. Crisp romaine makes the perfect base for hearty black beans, sweet corn, roasted red peppers, and guacamole. Plus, there are toasted tortillas on the side for scooping! And the best part? This meal comes together in under 30 minutes.

What we send

- 1 lime
- 4 oz roasted red peppers
- ¼ oz fresh cilantro
- 6 (6-inch) flour tortillas (use 3) ¹
- 1 romaine heart
- 1 pkt sour cream ⁷
- 5 oz corn
- 1 can black beans
- ¼ oz taco seasoning
- 4 (2 oz) pkts guacamole

What you need

- olive oil
- kosher salt & ground pepper
- sugar

Tools

- microplane or grater
- rimmed baking sheet
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 50g, Carbs 71g, Proteins 17g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center. Finely grate **1 teaspoon lime zest** into a small bowl, then separately squeeze **1 tablespoon juice** into a medium bowl. Cut any remaining lime into wedges. Thinly slice **peppers**. Pick **cilantro leaves** from stems, then finely chop stems and coarsely chop leaves, keeping separate.



4. Sauté corn

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **corn** and cook, undisturbed, until lightly browned in spots, 2-3 minutes. Season to taste with **salt and pepper**. Transfer to a plate.



2. Bake lime tortilla chips

Whisk **1½ tablespoons oil** and a **pinch each of salt and pepper** into small bowl with **lime zest**. Brush **3 of the tortillas** (save rest for own use) all over with lime-oil. Stack tortillas and cut into 6 wedges. Spread wedges into a single layer on a rimmed baking sheet. Bake on center oven rack until golden and crisp, about 6 minutes (watch closely as ovens vary).



5. Cook beans

Heat **1 tablespoon oil** in same skillet over medium. Add **cilantro stems** and cook until fragrant, about 30 seconds. Add **beans and their liquid** and **all of the taco seasoning**. Cook, stirring, until thickened and reduced slightly, about 5 minutes. Season to taste with **salt and pepper**. Stir **half of the cilantro leaves** into bowl with **dressing**.



3. Prep lettuce & dressing

Halve **romaine** lengthwise, then cut crosswise into thin ribbons, discarding end. Add **sour cream**, **2 tablespoons oil** and a **pinch of sugar** to bowl with **lime juice**, whisking to combine. Season to taste with **salt and pepper**.



6. Dress salad & serve

Combine **romaine** and **half of the dressing** into a large bowl, then toss to coat. Serve **salad** topped with **corn**, **peppers**, **black beans**, and **guacamole**. Drizzle remaining dressing over top, then sprinkle with **remaining cilantro**. Tuck **tortilla chips** into bowl or serve alongside. Pass any **lime wedges** for squeezing. Enjoy!