

DINNERLY



Southwestern Bean & Rice Bowl with Guac & Corn-Poblano Sauté



20-30min



2 Servings

How much flavor can you pack into one bowl? After a thorough investigation, we've concluded that the answer is: a lot. The proof is in this rice bowl piled high with saucy beans, corn, guac, and—the pièce de résistance—tender sautéed poblano peppers. Can we get a "YUM"? We've got you covered!

WHAT WE SEND

- 5 oz pkg jasmine rice
- 1 poblano pepper
- garlic
- 15 oz can pinto beans
- 5 oz pkg corn
- 2 (4 oz) pkts red enchilada sauce
- 2 (2 oz) pkts guacamole

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- small saucepan
- medium skillet

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 630kcal, Fat 15g, Carbs 110g, Proteins 16g



1. Cook rice

Add **rice**, **1¼ cups water**, and **½ teaspoon salt** to a small saucepan and bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Prep ingredients

Halve **pepper**, discard stem and seeds, then cut into thin strips.

Finely chop **2 teaspoons garlic**.

Drain and rinse **beans**.



3. Cook veggies

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **peppers** and a **pinch each of salt and pepper**; cook, stirring, until lightly browned and tender, about 5 minutes. Stir in **corn** and **chopped garlic**; cook until corn is tender and warmed through, 2–3 minutes more. Transfer to a bowl and cover to keep warm until ready to serve.



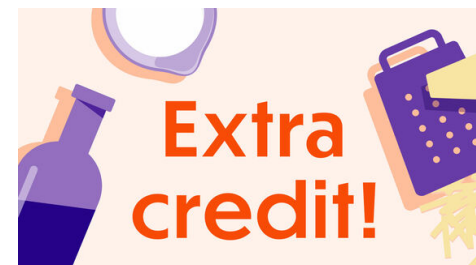
4. Cook beans

Add **beans** and **all of the enchilada sauce** to same skillet over medium heat. Bring to a simmer and cook until sauce is slightly thickened, 3–5 minutes. Season to taste with **salt** and **pepper**.



5. Serve

Serve **rice** topped with **beans**, **corn**, and **peppers**. Dollop **guacamole** over top. Enjoy!



6. Take it to the next level

A rice bowl like this can take any extra toppings your heart desires. Try shredded cheese, pickled onions, jalapeños, salsa, or a dash of your favorite hot sauce!