



Tex-Mex Black Bean & Rice Burrito Bowl

with Cucumber Salsa & Sour Cream

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Jasmine Rice



Vegetable Stock Powder



Carrot



Tomato



Cucumber



Black Beans



Tomato Paste



Tex-Mex Spice Blend



Mild Chipotle Sauce



Shredded Cheddar Cheese



Sour Cream



Beef Mince

Prep in: 15-25 mins
Ready in: 25-35 mins

A burrito in a bowl might sound a little far-fetched but we've done the impossible. We've made a saucy black bean mix spiced with our popular Tex-Mex spice and cooled down by fluffy rice. What burrito is complete without a salsa, so whip up one in no time with cucumber and tomato. Add the sour cream for fun and there you have it, a burrito in a bowl!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, White Wine Vinegar, Butter

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
jasmine rice	1 medium packet	1 large packet
vegetable stock powder	1 medium sachet	1 large sachet
carrot	1	2
tomato	1	2
cucumber	1 (medium)	1 (large)
black beans	1 packet	2 packets
white wine vinegar*	drizzle	drizzle
tomato paste	1 packet	2 packets
Tex-Mex spice blend	1 medium sachet	1 large sachet
mild chipotle sauce	½ large packet	1 large packet
water*	¼ cup	½ cup
butter*	20g	40g
shredded Cheddar cheese	1 medium packet	1 large packet
sour cream	1 medium packet	2 medium packets
beef mince**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3479kJ (832Cal)	579kJ (138Cal)
Protein (g)	28.7g	4.8g
Fat, total (g)	27.1g	4.5g
- saturated (g)	17.4g	2.9g
Carbohydrate (g)	109.3g	18.2g
- sugars (g)	15.3g	2.5g
Sodium (mg)	1536mg	256mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4674kJ (1117Cal)	644kJ (154Cal)
Protein (g)	57.3g	7.9g
Fat, total (g)	44.8g	6.2g
- saturated (g)	25.3g	3.5g
Carbohydrate (g)	109.3g	15.1g
- sugars (g)	15.3g	2.1g
Sodium (mg)	1588mg	219mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns

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1



Cook the rapid rice

- Boil the kettle. Half-fill a medium saucepan with boiling water.
- Add **jasmine rice** and a pinch of **salt** and cook over high heat until tender, **12-14 minutes**. Drain and return to the saucepan.
- Add **vegetable stock powder** and stir to combine.

3



Cook the beans

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **carrot** and **black beans** until softened, **2-3 minutes**.
- Add **tomato paste** and **Tex-Mex spice blend** and cook until fragrant, **1 minute**.
- Reduce heat to medium, then add **mild chipotle sauce** (see ingredients), the **water** and **butter**. Cook, stirring, until slightly thickened, **1-2 minutes**. Season with **salt** and **pepper**.

Custom Recipe: Cook beef mince with carrot and black beans, breaking up with a spoon, 4-5 minutes. Continue with recipe as above.

2



Get prepped

- While the rice is cooking, grate **carrot**. Roughly chop **tomato**. Slice **cucumber** into half-moons. Drain and rinse **black beans**.
- In a medium bowl, add **tomato**, **cucumber** and a drizzle of **white wine vinegar** and **olive oil**. Season, toss and set aside.

Custom Recipe: If you've added beef mince, drain, rinse and use half the black beans.

4



Serve up

- Divide rapid rice between bowls. Top with Tex-Mex black beans.
- Sprinkle over **shredded Cheddar cheese**. Serve with cucumber salsa and **sour cream**. Enjoy!

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