



Easy Tex-Mex Black Bean Burrito Bowl

with Spinach Salsa, Rapid Rice & Sour Cream

Grab your Meal Kit with this symbol



Basmati Rice



Vegetable Stock Powder



Carrot



Sweetcorn



Baby Spinach Leaves



Black Beans



Tomato Paste



Tex-Mex Spice Blend



Mild Chipotle Sauce



Shredded Cheddar Cheese



Light Sour Cream



Tomato Salsa



Beef Mince

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

This burrito bowl is guaranteed to be a new favourite. Our star Tex-Mex spice blend gives the beans oodles of flavour, while the tangy sour cream and fresh spinach salsa tie it all together.

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
basmati rice	1 medium packet	2 medium packets
vegetable stock powder	1 medium sachet	1 large sachet
carrot	1	2
sweetcorn	1 tin (125g)	1 tin (300g)
baby spinach leaves	1 small bag	1 medium bag
black beans	1 packet	2 packets
white wine vinegar*	drizzle	drizzle
tomato paste	1 packet	1 packet
Tex-Mex spice blend	1 medium sachet	1 large sachet
mild chipotle sauce	½ packet	1 packet
water*	¼ cup	½ cup
butter*	20g	40g
shredded Cheddar cheese	1 medium packet	1 large packet
light sour cream	1 medium packet	1 large packet
tomato salsa	1 medium packet	1 large packet
beef mince**	1 small packet	1 medium packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3158kJ (755Cal)	604kJ (144Cal)
Protein (g)	24.9g	4.8g
Fat, total (g)	25.1g	4.8g
- saturated (g)	14.2g	2.7g
Carbohydrate (g)	99.1g	19g
- sugars (g)	17.8g	3.4g
Sodium (mg)	1925mg	368mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4103kJ (981Cal)	633kJ (151Cal)
Protein (g)	52.4g	8.1g
Fat, total (g)	37.9g	5.9g
- saturated (g)	19.8g	3.1g
Carbohydrate (g)	99.1g	15.3g
- sugars (g)	17.8g	2.7g
Sodium (mg)	2000mg	309mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/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



Cook the rapid rice

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



Cook the beans

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

TIP: The spice blend and chipotle sauce are slightly spicy, add more or less if this is to your taste!

Custom Recipe: Cook beef mince with beans, breaking mince up with a spoon, until browned, 4-5 minutes. Drain oil from pan before adding the tomato paste and spice blend. Continue as above.



Get prepped

- While the rice is cooking, grate **carrot**. Drain **sweetcorn**. Roughly chop **baby spinach leaves**. Drain and rinse **black beans**.
- In a medium bowl, add **sweetcorn**, **spinach**, a drizzle of the **white wine vinegar** and a drizzle of **olive oil**. Season and set aside.

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



Serve up

- Divide rapid rice, Tex-Mex black beans and spinach salsa between bowls.
- Sprinkle over **shredded Cheddar cheese**. Top with **light sour cream** and **tomato salsa** to serve. Enjoy!

Rate your recipe

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