



# Cheesy Beef & Bean Taco-Rittos

with Sour Cream & Pickled Jalapeños

TAKEAWAY FAVES

Grab your Meal Kit with this symbol



Basmati Rice



Tomato



Black Beans



Mexican Fiesta Spice Blend



Mild Chipotle Sauce



Mini Flour Tortillas



Beef Mince



Shredded Cheddar Cheese



Light Sour Cream



Pickled Jalapeños (Optional)

Prep in: 20-30 mins  
Ready in: 30-40 mins

For a fun and fast take on burritos, make taco-rittos! Flavour the juicy beef and black bean filling with our Mexican fiesta spice blend for some heat, plus our chipotle sauce for a smokey depth of flavour. Then, spoon the end-result into warm mini flour tortillas before adding all the mandatory toppings.

## Pantry items

Olive Oil, Butter

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You will need

Medium saucepan with a lid · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
basmati rice	½ medium packet	1 medium packet
<b>butter*</b>	40g	80g
tomato	1	2
black beans	½ tin	1 tin
beef mince	1 small packet	1 medium packet
Mexican Fiesta spice blend	1 medium sachet	1 large sachet
mild chipotle sauce	1 packet	2 packets
<b>salt*</b>	¼ tsp	½ tsp
<b>water*</b>	¼ cup	½ cup
mini flour tortillas	6	12
shredded Cheddar cheese	1 medium packet	1 large packet
light sour cream	1 medium packet	1 large packet
pickled jalapeños (optional)	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5261kJ (1257Cal)	809kJ (193Cal)
Protein (g)	61.7g	9.5g
Fat, total (g)	46.2g	7.1g
- saturated (g)	23.3g	3.6g
Carbohydrate (g)	135.7g	20.9g
- sugars (g)	12.5g	1.9g
Sodium (mg)	2457mg	378mg

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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Cook the rice

- Boil the kettle. Half-fill a medium saucepan with the boiling water.
- Add **basmati rice** (see ingredients) and a pinch of **salt**. Cook, uncovered, over high heat until tender, **12 minutes**.
- Drain and return to pan. Stir through 1/2 the **butter** and cover to keep warm.



## Finish the filling

- **SPICY!** You may find the spice blend hot. Add less if you're sensitive to heat. Reduce heat to medium. Add **Mexican fiesta spice blend**, **mild chipotle sauce** and **black beans**. Cook, stirring, until fragrant, **1-2 minutes**.
- Stir in the **salt**, the **water** and remaining **butter**. Simmer until thickened, **1-2 minutes**.



## Get prepped

- While the rice is cooking, roughly chop **tomato**.
- Drain and rinse **black beans** (see ingredients).



## Heat the tortillas

- Microwave **mini flour tortillas** on a plate in **10 second** bursts, until warmed through.



## Start the filling

- In a large frying pan, heat a drizzle of **olive oil** over high heat.
- Cook **beef mince** and **tomato**, breaking up mince with a spoon, until just browned, **4-5 minutes**.

**TIP:** For best results, drain the oil from the pan before finishing the filling in step 4.



## Serve up

- Divide rice and the beef and bean filling among tortillas.
- Sprinkle over **shredded Cheddar cheese**.
- Top with **light sour cream** and **pickled jalapeños** (if using) to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2022 | CW43



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