

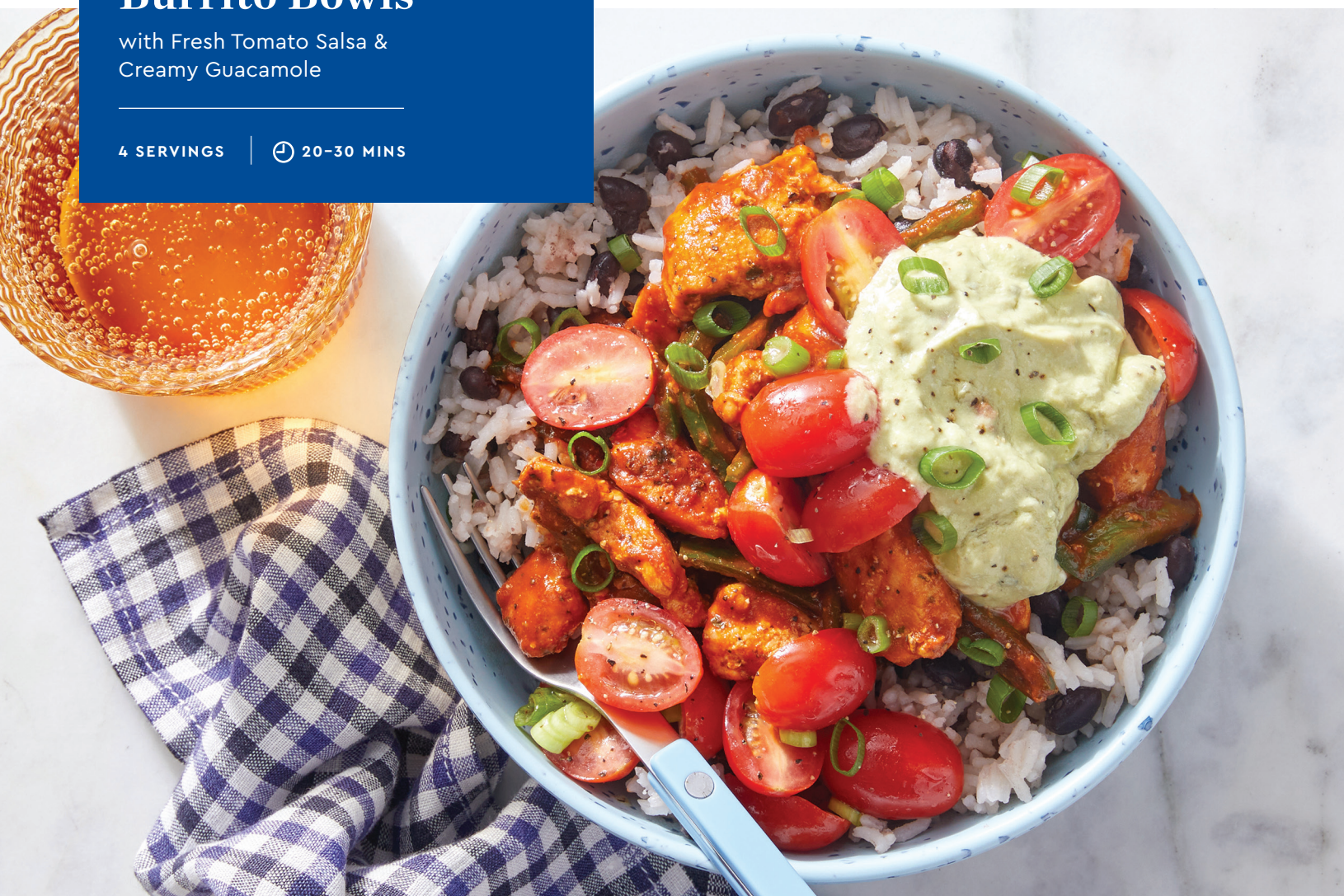
Chicken & Black Bean Burrito Bowls

with Fresh Tomato Salsa & Creamy Guacamole

4 SERVINGS

⌚ 20-30 MINS

 **Blue Apron**
blueapron.com



Ingredients*

Customized ingredients



18 oz Boneless Chicken Breast Pieces

SWAPPED FOR:



18 oz Ground Beef



1 Lime



¾ cup Guacamole



1 cup Long Grain White Rice



2 Scallions



¾ cup Sour Cream



1 15.5-oz can Black Beans



2 Poblano Peppers



½ lb Grape Tomatoes



¾ cup Guajillo Chile Pepper Sauce



1 Tbsp Weeknight Hero Spice Blend¹



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

¹ Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Cook the rice & beans

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- Drain and rinse the **beans**.
- In a medium pot, combine the **rice, drained beans, a big pinch of salt, and 2 cups of water**; stir to combine. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 16 to 18 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork.



2 Prepare the remaining ingredients & make the salsa

- Meanwhile, wash and dry the fresh produce.
- Halve the **tomatoes**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve the **lime** crosswise.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice lengthwise. Thoroughly wash your hands immediately after handling.
- In a bowl, combine the **halved tomatoes, sliced white bottoms of the scallions, the juice of 1 lime half**, and a drizzle of **olive oil**. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



3 Cook the chicken & peppers

- Pat the **chicken** dry with paper towels; place in a bowl. Season with salt, pepper, and the **spice blend**. Toss to coat.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **seasoned chicken and sliced peppers** in an even layer. Cook, without stirring, 3 to 4 minutes, or until browned.
- Add the **guajillo sauce** (carefully, as the liquid may splatter) and **1/4 cup of water**; season with salt and pepper. Cook, stirring frequently, 3 to 4 minutes, or until the chicken is coated and cooked through.
- Turn off the heat.



4 CUSTOMIZED STEP 3 If you chose Ground Beef

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef and sliced peppers**. Cook, stirring frequently and breaking the meat apart with a spoon, 2 to 3 minutes, or until lightly browned.
- Add the **guajillo sauce** (carefully, as the liquid may splatter) and **1/4 cup of water**; season with salt, pepper, and the **spice blend**. Cook, stirring frequently, 3 to 4 minutes, or until the beef is coated and cooked through.
- Turn off the heat.

4 Make the creamy guacamole & serve your dish

- Meanwhile, in a bowl, combine the **guacamole, sour cream, and the juice of the remaining lime half**. Season with salt and pepper.
- Serve the **cooked rice and beans** topped with the **cooked chicken and peppers** (including any sauce from the pan), **salsa** (discarding the liquid), **creamy guacamole**, and **sliced green tops of the scallions**. Enjoy!



4 CUSTOMIZED STEP 4 If you chose Ground Beef

- Make the creamy guacamole and serve your dish as directed with the **cooked beef and peppers** (instead of chicken).