



Portobello Burrito Bowl

with Pico de Gallo and DIY Pickled Jalapeños

Veggie 30 Minutes



-  Portobello Mushroom
-  Basmati Rice
-  Lime
-  Garlic
-  Shallot
-  Corn Kernels
-  Roma Tomato
-  Cilantro
-  Mexican Seasoning
-  Jalapeño
-  White Wine Vinegar

HELLO PICO DE GALLO
Homemade pico de gallo takes this Mexican dish to new heights

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

Baking sheet, medium bowl, microplane/zester, medium non-stick pan, measuring spoons, medium pot, parchment paper, small bowl, measuring cups

Ingredients

	2 Person	4 Person
Portobello Mushroom	2	4
Basmati Rice	¾ cup	1 ½ cup
Lime	1	2
Garlic	6 g	12 g
Shallot	50 g	100 g
Corn Kernels	113 g	227 g
Roma Tomato	160 g	320 g
Cilantro	7 g	7 g
Mexican Seasoning	1 tbsp	2 tbsp
Jalapeño 🌶️	1	1
White Wine Vinegar	1 tbsp	2 tbsp
Sugar	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Cook rice

Bring **1 ¼ cups water** and **⅛ tsp salt** (dbl both for 4 ppl) to a boil in a covered medium pot. Add **rice** to the pot of **boiling water**, then reduce heat to low. Reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



Roast mushrooms

While the **rice** cooks, remove the stems from the **mushroom caps**. Brush the inside and outside of **each mushroom cap** with **1 tsp oil**. Season with **half the Mexican Seasoning** and **salt**. Arrange **caps** top-side up on a parchment-lined baking sheet. Roast in the **middle** of the oven, until the **mushrooms** are juicy and fork-tender, 10-12 min.



Prep and make pico de gallo

While the **mushrooms** roast, cut **tomato** into ½-inch pieces. Zest, then juice the **lime**. Peel, then mince or grate the **garlic**. Finely chop the **cilantro**. Peel, then finely chop the **shallot**. Combine the **tomatoes, shallots, half the cilantro, 1 tsp oil** and **1 tsp lime juice** (dbl both for 4 ppl) in a small bowl. Season with **salt** and **pepper**. Set aside.



Pickle jalapeños

Thinly slice the **jalapeño**, removing **seeds** for less heat. (**NOTE:** We suggest using gloves when prepping jalapeño!) Heat a medium non-stick pan over medium heat. When hot, add the **jalapeños, lime zest, vinegar, remaining lime juice** and **1 tsp sugar** (dbl for 4 ppl). Season with **salt**. Cook, stirring occasionally, until the **jalapeños** are tender-crisp, 3-4 min. Transfer **jalapeños**, along with the **liquid**, to a medium bowl and set aside.



Cook corn

Heat the same pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **garlic, corn** and **remaining Mexican Seasoning**. Cook, stirring frequently, until **corn** softens, 5 min. Season with **salt** and **pepper**.



Finish and serve

Drain **jalapeños**. Fluff the **rice** with a fork, then season with **salt** and stir in the **remaining cilantro**. Slice the **roasted mushrooms**. Divide **rice**, and **corn** between bowls. Top with **portobello mushrooms, pico de gallo** and **pickled jalapeños**.

Dinner Solved!