



Spicy Black Bean Tortilla Stacks

with Guacamole and Green-Onion Rice

Veggie

Spicy

30 Minutes



Black Beans



Yellow Onion



Garlic, cloves



Jalapeño



Flour Tortillas



Tomato Salsa



Enchilada Spice Blend



Jasmine Rice



Guacamole



Lime



Green Onion



Tomato Sauce Base



Sweet Bell Pepper

HELLO JALAPEÑO

This medium-sized chili pepper provides a boost of flavour and a mild spice kick!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, potato masher, medium pot, parchment paper, large non-stick pan, strainer, zester, measuring spoons, measuring cups

Ingredients

	2 Person	4 Person
Black Beans	370 ml	740 ml
Yellow Onion	113 g	226 g
Garlic, cloves	3	6
Jalapeño 🌶️	1	2
Flour Tortillas	6	12
Tomato Salsa	½ cup	1 cup
Enchilada Spice Blend	1 tbsp	2 tbsp
Jasmine Rice	¾ cup	1 ½ cups
Guacamole	6 tbsp	12 tbsp
Lime	1	2
Green Onion	2	4
Tomato Sauce Base	2 tbsp	4 tbsp
Sweet Bell Pepper	160 g	320 g
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

Contact

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1 Prep

- Thinly slice **green onions**.
- Drain, then rinse **beans**.
- Core, then cut **pepper** into ¼-inch pieces.
- Zest, then juice **half the lime**. Cut **remaining lime** into wedges.
- Peel, then cut **onion** into ¼-inch pieces.
- Peel, then mince or grate **garlic**.
- Core, then finely chop **jalapeño**, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeños!)



4 Assemble tortilla stack

- Arrange **2 tortillas** (4 tortillas for 4 ppl) on a parchment-lined baking sheet.
- Top **each tortilla** with **¾ cup bean mixture**, then spread into an even layer.
- Top with another **tortilla**, then another **¾ cup bean mixture**, spreading into an even layer.
- Close **each stack** with a **tortilla**.
- Bake in the **middle** of the oven until **tortillas** are heated through, 8-10 min. (**TIP:** This recipe is dairy-free but feel free to top with shredded cheese if desired!)



2 Cook rice

- Heat a medium pot over medium heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **half the jalapeños**, **half the green onions** and **rice**. Cook, stirring often, until toasted, 2-3 min.
- Add **1 ¼ cups water** and **¼ tsp salt** (dbl both for 4 ppl) and bring to a boil over high.
- Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



5 Finish rice

- Fluff **rice** with a fork.
- Season with **salt** and stir in **1 tsp lime zest** (dbl for 4 ppl).



3 Cook bean mixture

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **beans**, **peppers**, **garlic**, **onions**, and **remaining jalapeños**. Cook, stirring occasionally, until **veggies** are tender, 4-5 min.**
- Add **tomato sauce base**, **½ cup water** (dbl for 4 ppl), **lime juice** and **Enchilada Spice Blend**. Cook, stirring often, until combined, 2-3 min. Season with **salt** and **pepper**.
- Using a potato masher, roughly mash until **bean mixture** thickens slightly, 1-2 min.



6 Finish and serve

- Cut **tortilla stacks** into quarters.
- Divide **rice** and **tortilla stacks** between plate.
- Dollop **salsa** and **guacamole** over **tortilla stacks**.
- Sprinkle with **remaining green onions**.
- Squeeze **lime wedge** over top, if desired.

Dinner Solved!