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CUBAN-STYLE BLACK BEAN & YELLOW RICE BOWLS

with Salsa Fresca, Hot Sauce Crema & Poblano

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



**White
Rice**
(1 | 2)



**Black
Beans**
(1 | 2)



Lime *
(1 | 2)



Cilantro *
(1 | 1)



Red Onion
(1 | 2)



**Veggie Stock
Concentrates**
(2 | 4)



Turmeric
(1 | 1)



**Roma
Tomato ***
(1 | 2)



Poblano *
(1 | 2)



**Sour
Cream ***
(2 | 4)
Contains: Milk



Hot Sauce
(1 | 2)



**Southwest
Spice**
(1 | 2)



Garlic
(2 Cloves | 4 Cloves)

WHAT YOU'LL NEED

**Kosher Salt
Black Pepper**

Butter
(2 TBSP | 3 TBSP)
Contains: Milk

Vegetable Oil
(1 TBSP | 2 TBSP)

CUSTOMPLATE

This dish is eligible for CustomPlate!
Add, swap, upgrade, or double protein
to your heart's content.
Flip the menu over for cooking info
on your new protein.

CHEF'S TIP

Pssst—did you know that cilantro stems are edible? Yep, and they've got a TON of flavor! They can be a bit tougher than the leaves, though, so be sure to chop them as finely as possible in step 2 for the best possible texture. Less food waste, and more herby goodness? We call that a win-win.

HAVE A CUSTOMPLATE?

Did you add chicken breast strips to this meal? In step 2, pat chicken dry with paper towels. After step 4, push veggies to one side of pan (if your pan isn't big enough, remove veggies from pan). Add a drizzle of oil, chicken, remaining Southwest Spice, and a big pinch of salt and pepper to empty side. Cook until browned and cooked through, 4–6 minutes. Add to bowls in step 6.

1.



Wash and dry all produce. Peel and finely chop **garlic**. Place **rice** in a fine-mesh sieve and rinse until water runs clear. Melt **1 TBSP butter** (2 TBSP for 4 servings) in a small pot over medium-high heat. Add half the **garlic**; cook until fragrant, 30 seconds. Stir in **rice**, **1 cup water** (2 cups for 4), **half the stock concentrates** (you'll use the rest later), **half the turmeric** (all the turmeric for 4), **1 tsp Southwest Spice** (2 tsp for 4; you'll use more later), and a big pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15 minutes. Keep covered off heat for at least 10 minutes or until ready to serve.

3.



In a small bowl, combine **chopped onion**, **tomato**, **half the cilantro**, and **juice from half the lime**. Season with **salt** and **pepper**. In a separate small bowl, combine **sour cream** with as much **hot sauce** as you'd like. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt**.

5.



While veggies cook, heat a **drizzle of oil** in a medium pot over medium-high heat. Add **remaining garlic**; cook, stirring, until fragrant, 30 seconds. Stir in **beans**, **remaining stock concentrates**, **1/3 cup water** (1/2 cup for 4 servings), **1 tsp Southwest Spice** (2 tsp for 4; be sure to measure), and a pinch of **salt** and **pepper**. Simmer until thickened, 5–10 minutes. Remove from heat; stir in **1 TBSP butter** until melted.

Chicken is fully cooked when internal temperature reaches 165 degrees.

2.



While rice cooks, halve, peel, and thinly slice **onion**; finely chop a few slices until you have 2 TBSP (4 TBSP for 4 servings). Dice **tomato**. Finely chop **cilantro**. Quarter **lime**. Halve, core, and thinly slice **poblano** crosswise into strips. Drain and rinse **beans**.

4.



Heat a **drizzle of oil** in a large pan over medium-high heat. Add **poblano** and season with **salt** and **pepper**. Cook, stirring, until slightly softened, 3–4 minutes. Add another **drizzle of oil** and **sliced onion**; season with **salt** and **pepper**. Cook, stirring, until veggies are tender, 4–6 minutes more. (If needed, add a splash of water to help veggies soften.)

6.



Fluff **rice** with a fork and season with **salt** to taste. Divide **rice**, **beans**, and **veggies** between bowls in separate sections. Top with **salsa** (draining first). Drizzle with **crema** and sprinkle with **remaining cilantro**. Serve with **remaining lime wedges** on the side.

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