



# UCCOOK

## Veggie Black Bean & Coriander Burrito

with caramelised-onion basmati rice & a spicy corn salsa

**Hands-on Time:** 40 minutes

**Overall Time:** 50 minutes

**Simple & Save:** Serves 3 & 4

**Chef:** Morgan Otten

**Wine Pairing:** Bertha Wines | Bertha Sauvignon Blanc

Nutritional Info	Per 100g	Per Portion
Energy	535kJ	3438kJ
Energy	128kcal	823kcal
Protein	3.8g	24.6g
Carbs	22g	139g
of which sugars	2.7g	17.1g
Fibre	2.6g	16.5g
Fat	2.6g	16.5g
of which saturated	1.3g	8.7g
Sodium	175mg	1126mg

**Allergens:** Cow's Milk, Gluten, Allium, Wheat, Sulphites

**Spice Level:** Hot

Eat Within 4 Days

## Ingredients & Prep Actions:

Serves 3	[Serves 4]	
150ml	200ml	White Basmati Rice <i>rinse</i>
150g	200g	Corn
360g	480g	Black Beans <i>drain &amp; rinse</i>
2	2	Onions <i>peel &amp; finely slice</i>
2	2	Tomatoes <i>rinse &amp; roughly dice</i>
45g	60g	Sliced Pickled Jalapeños <i>drain &amp; roughly chop</i>
125ml	160ml	Sour Cream
6	8	Wheat Flour Tortillas
30g	40g	Fresh Coriander <i>rinse, pick &amp; roughly chop</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Water  
Sugar/Sweetener/Honey  
Butter (optional)  
Seasoning (salt & pepper)

**1. FLUFFY RICE** Place the rice in a pot with 300ml [400ml] of salted water. Cover and bring to a boil. Reduce the heat and simmer until the water has been absorbed, 8-10 minutes. Remove from the heat and set aside to steam, 8-10 minutes. Fluff with a fork and cover.

**2. CHARRED CORN & BEANS** Place a pan over medium-high heat with a drizzle of oil. When hot, fry the corn and the beans until lightly charred, 4-6 minutes (shifting occasionally). Remove from the pan and set aside.

**3. CARAMELISED ONION RICE** Return the pan to medium heat with a drizzle of oil and a knob of butter (optional). Fry the onion until caramelised, 10-12 [12-15] minutes (shifting occasionally). At the halfway mark, add a sweetener (to taste). Remove from the pan, season, mix through the cooked rice, and cover.

**4. SPICY SALSA** In a bowl, combine the tomatoes, the jalapeños (to taste), a sweetener (to taste), a drizzle of olive oil, and seasoning. Set aside.

**5. SOUR CREAM SAUCE** In a small bowl, loosen the sour cream with water in 5ml increments until drizzling consistency. Season and set aside.

**6. TOASTED TORTILLAS** Place a clean pan over medium heat. When hot, toast each tortilla until warmed through, 30-60 seconds per side.

**7. WRAP UP DINNER!** Time to assemble! Lay down the toasty tortillas. Smear over ½ the sour cream and top with the onion rice, the coriander, the charred corn and beans, and the spicy tomato salsa. Drizzle over the remaining sour cream and wrap it up. Serve any remaining fillings on the side. Brilliant work, Chef!