

Mexican Spiced Black Beans

with chipotle aioli and BBQ sauce

20 – 25 mins • Veggie • Spicy

23



Black Beans



Bell Pepper



Stock



Mexican Style Spice Mix



Chipotle Paste



Grated Cheese



Tomato Paste



BBQ Sauce



Rice



Scallion



Aioli



Shallot

Pantry Items: Butter, Sugar, Oil, Salt, Pepper, Water



Rate your recipe!

Before you start

Our fruit, veg and herbs need a wash before you use them! We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Pan with lid, pot with lid, sieve

Ingredients

	2P	4P
Black Beans	1 pack	2 packs
Bell Pepper	1 unit	2 units
Stock	1 sachet	2 sachets
Mexican Style Spice Mix	2 sachets	4 sachets
Chipotle Paste	2 sachets	4 sachets
Grated Cheese	50 g	100 g
Tomato Paste	1 tin	2 tins
BBQ Sauce	2 sachets	4 sachets
Rice	150 g	300 g
Scallion	2 units	4 units
Aioli	1 sachet	2 sachets
Shallot	1 unit	2 units

Nutrition

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	689 kJ/ 165 kcal
Fat (g)	6.4 g
Sat. Fat (g)	2.1 g
Carbohydrate (g)	19.1 g
Sugars (g)	4.1 g
Protein (g)	5.1 g
Salt (g)	0.7 g

See site or app for detailed nutritional info.

Allergens

For allergen information please refer to the website or individual ingredient labels.

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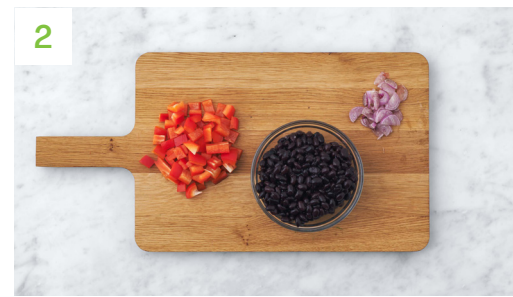
Boil the Rice

- Pour 300ml cold **salted water** (per 2P) into a medium pot with a tight-fitting lid.
- Stir in the **rice** and bring to the boil.
- Once boiling, lower the heat to medium, cover, and cook for 10 mins.
- Remove from the heat.
- Keep covered for 10 mins or until ready to serve (the **rice** will continue to cook in its own steam).



Make the Chipotle Aioli

- Meanwhile, trim and thinly slice the **scallion**.
- In a small bowl mix **half** the **chipotle paste** with the **aioli**.



Get Prepped

- Halve the **bell pepper** and discard the core and seeds. Chop into 2cm chunks.
- Halve, peel and thinly slice the **shallot**.
- Drain and rinse the **black beans** in a sieve.



Melt the Cheese

- Once the **bell pepper** has softened, remove the pan from the heat.
- Mix in the remaining **chipotle paste** and a knob of **butter**.
- Add a splash of **water** if you feel the sauce needs loosening. Season to taste with **salt, pepper** and sugar.
- Scatter over the **cheese** and keep the pan covered for 1-2 mins to allow the **cheese** to melt.



Soften the Shallot

- Place a pan over medium-high heat with a drizzle of **oil**.
- Add the **shallot** and **bell pepper**. Cook until softened, 4-5 mins.
- Pop in the **Mexican spice mix** and fry for 1 min more.
- Next add the **tomato paste, beans, stock**, ½ tsp **sugar** (per 2P) and 100ml **water** (per 2P).
- Cover and simmer for 4-5 mins.



Finish and Serve

- Fluff up the **rice** with a fork and divide between bowls.
- Top with cheesy Mexican spiced veg.
- Drizzle over the chipotle **aioli** and **BBQ sauce**.
- Finish with a scattering of sliced **scallion**.

Enjoy!