




**Product Spotlight:  
Jalapeno**

In the Americas, the use of chilli, including jalapeños, dates back thousands of years, including the practice of smoking some varieties to preserve them.




# Cheesy Green Chile Rice

A vibrant dish of smoky spiced rice loaded with black beans, sweet corn and capsicum, finished with bubbly cheese, coriander, yoghurt and avocado.

 35 minutes

 Vegetarian

 2 servings

## Spice it up!

*You can add cumin seeds, ground cumin, chipotle, cayenne or garlic powder for extra depth of flavour in the rice! Bulk up the meal with tortilla chips on the side or wrap the rice in a burrito.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	32g	28g	65g

## FROM YOUR BOX

BROWN ONION	1
CORN COB	1
BASMATI RICE	150g
NATURAL YOGHURT	1 tub
LIME	1
CORIANDER	1 packet
AVOCADO	1
JALAPEÑO	1
GREEN CAPSICUM	1
TINNED BLACK BEANS	400g
MOZZARELLA	125g

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, ground coriander, vegetable stock cube

## KEY UTENSILS

oven proof pan with lid, stick mixer or blender

## NOTES

If you don't have an oven proof frypan with lid, transfer the rice to an oven dish at step 5 instead.



Scan the QR code to submit a Google review!



### 1. SAUTÉ THE VEGETABLES

Set oven grill to 250°C.  
Heat an oven proof pan over medium-high heat with **oil** (see notes). Dice and add **onion** along with **corn kernels**. Stir in **3 tsp paprika** and **1 tsp ground coriander**. Cook until fragrant.



### 2. COOK THE RICE

Stir in **rice**, crumbled **stock cube** and **300ml water**. Cover with a lid and bring to a boil. Reduce to medium-low heat for 10-15 minutes. Remove from heat, stand for 5 minutes (continue at step 5).



### 3. PREPARE THE DRESSING

Combine **yoghurt** with **lime zest** and **1/2 lime juice** (wedge remaining). Stir in **1 tbsp olive oil** and season with **salt and pepper**.



### 4. PREPARE THE TOPPINGS

Roughly chop **coriander**. Slice **avocado** and **jalapeño**.



### 5. MELT THE CHEESE

Dice **capsicum**. Drain and rinse **black beans**. Stir through **rice** and season with **salt and pepper**. Drain, tear and scatter **mozzarella** on top. Grill in oven for 5 minutes until golden and bubbly.



### 6. FINISH AND SERVE

Top rice with **avocado**. Drizzle with **dressing** and scatter **coriander** and **jalapeño** on top.

How did the cooking go? Share your thoughts via **My Recipes** tab in your **Profile** and leave a review.  
Something not right? Text us on **0440 132 826** or email **hello@dinnertwist.com.au**

