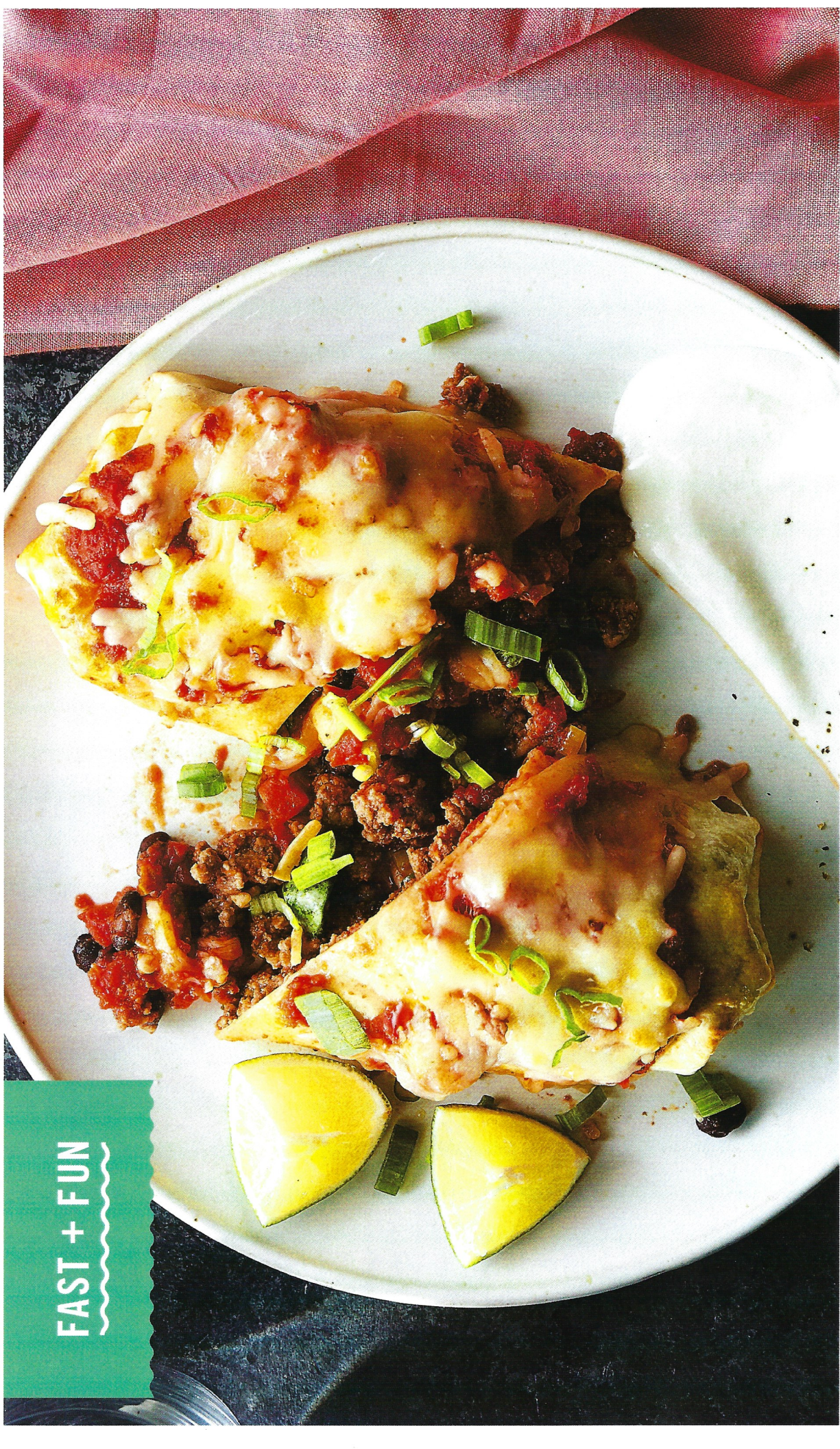


FAST + FUN



# Smothered Beef Burritos

with Lime Crema

We're taking these loaded burritos to the next level by giving them the totally smothered treatment. Tortillas are stuffed with a saucy beef, spinach, and black bean mixture, then covered with more of the sauce and Monterey Jack. Lime crema is a cool, tangy counter that completes these stuffed burritos. A kitchen helper can assemble the burritos and layer the sauce and cheese on top.

20–30 minutes    940 calories per serving



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## Ingredients

- 3 scallions, divided
- 2 limes, divided
- 1 can black beans
- 1 pound ground beef
- 1 spice mix, divided
- ¼ teaspoon chili powder
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1 can crushed tomatoes
- 2 ounces baby spinach
- 3 ounces shredded Monterey Jack cheese
- 3 flour tortillas
- 3 packets sour cream

## You'll need

- olive oil
- kosher salt
- black pepper
- aluminum foil
- baking sheet
- 10" medium pan
- 10" medium high-sided pan

## Recipe tips

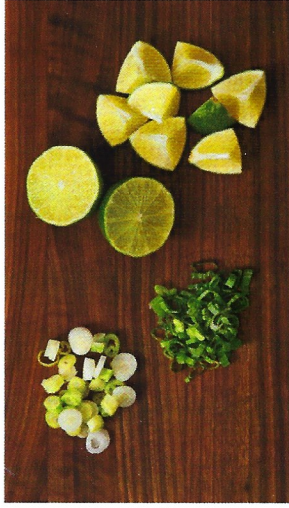
Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

Enlist a helping hand to fill the tortillas and roll up the burritos. Use just enough filling that you can still comfortably roll up the tortillas—if you have any leftover filling, serve alongside or save for tomorrow's lunch.

USDA recommends cooking ground beef to 160°F.

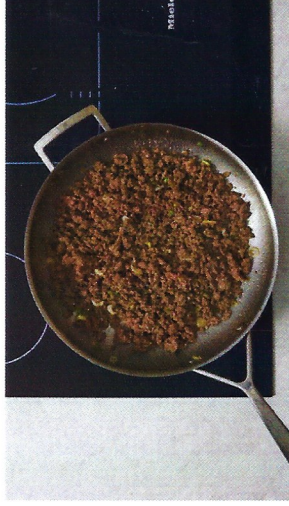
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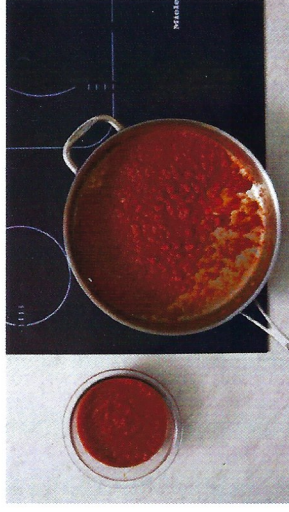
### 1. Prepare ingredients

Preheat oven to 450°F. Rinse all produce. Trim and discard scallion roots and thinly slice, keeping whites and light greens separate from dark greens. Halve 1 lime; cut remaining lime into wedges for serving. Drain and rinse black beans. Line a baking sheet with foil.



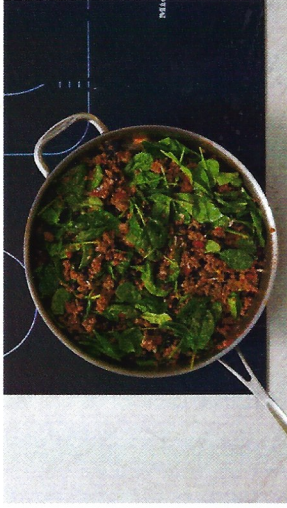
### 2. Cook beef

Pat beef dry with paper towel. Heat ½ tablespoon olive oil in a medium pan over medium-high heat. When oil is shimmering, add scallion whites and light greens and beef. Season with half of spice mix, ¾ teaspoon salt, and pepper as desired. Cook, breaking up, until browned, about 5 minutes. Remove pan from heat and set aside.



### 3. Make sauce

While beef cooks, in a medium high-sided pan, combine crushed tomatoes, remaining spice mix, and ¼ cup water, and bring to a boil over high heat. Reduce heat to medium high and simmer until sauce has thickened slightly, 4–5 minutes. Remove pan from heat. Season with ½ teaspoon salt and pepper as desired. Transfer 1⅓ cups sauce to a bowl and reserve for Step 5, leaving remaining sauce in pan.



### 4. Finish burrito filling

Using a slotted spoon, transfer beef to pan with remaining sauce, still off heat. Pat spinach dry with paper towel and add to pan with beef, along with black beans and ¼ cup Monterey Jack, and stir to combine. Taste filling and add salt and pepper as desired.



### 5. Assemble burritos

Lay tortillas on a clean, dry surface. Place 1¼ cups filling in a horizontal line on each tortilla, leaving a 1-inch border on both ends (see recipe tip). Fold in sides, then roll up tightly away from you to seal. On prepared baking sheet, arrange burritos seam-side down in a single layer so they touch. Spoon reserved sauce over burritos in an even layer and sprinkle over remaining Monterey Jack (a helper can do this part).

### 6. Finish burritos and plate

Bake burritos until warmed through and cheese has melted, 4–6 minutes. Meanwhile, in a small bowl, whisk together sour cream and juice of ½ lime. Season with salt and pepper as desired. Halve burritos on a diagonal and garnish with scallion dark greens. Serve with crema and lime wedges for squeezing over. Use remaining lime to brighten a glass of water. Dig in!

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