



In your box

- 2 oz. Shredded Chihuahua Cheese
- 3 fl. oz. Red Enchilada Sauce
- 1 Red Onion
- 15 ½ oz. Black Beans
- 2 Roma Tomatoes
- 3 oz. Corn Kernels
- 1 Tbsp. Taco Seasoning
- 2 Large Flour Tortillas
- 2 oz. Sour Cream

CONTAINS milk, wheat, soy



Corn and Black Bean Burrito Suizo with Chihuahua cheese

NUTRITION per serving—Calories: 735, Carbohydrates: 96g, Fat: 29g, Protein: 23g, Sodium: 1747mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
7 days

Difficulty Level ● ● ● ● ●
Intermediate

Spice Level ● ● ● ● ●
Mild

📌 You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Large Non-Stick Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cheese, enchilada sauce**



1

Prepare the Ingredients

- Halve and peel **onion**. Cut halves into ¼” dice.
- Drain and rinse **black beans**.
- Core **tomatoes** and coarsely chop.



2

Start the Filling

- Heat a large non-stick pan over medium-high heat.
- Add 2 tsp. **olive oil, onion, corn, and taco seasoning** to hot pan. Stir occasionally until slightly charred, 3-5 minutes.



3

Finish the Filling

- Add **beans, tomatoes**, and ¼ cup **water** to pan. Stir occasionally until tomatoes break down and mixture thickens, 4-6 minutes.
- Sprinkle with ½ the **cheese** (reserve remaining to top burritos) and season with ¼ tsp. **salt** and a pinch of **pepper**.
- Remove from burner and set aside.



4

Roll the Burritos

- Place **tortillas** on a clean work surface. Place **filling** in center of each tortilla.
- Fold sides of tortilla toward center, then roll bottom edge towards the top, enclosing sides tightly. Lay burrito on its seam.
- Repeat with remaining tortilla.



5

Bake the Burritos

- Place assembled **burritos** on prepared baking sheet, seam side down. Top with **enchilada sauce** (reserve 2 Tbsp. for plating) and remaining **cheese**. Bake until cheese is browned and bubbly, 12-15 minutes.
- Plate as pictured on front of card, spooning remaining enchilada sauce on a plate and topping with burritos. Garnish with **sour cream** or serve on the side. Bon appétit!