



# ONE-PAN BEEF, BLACK BEAN 'N' RICE SKILLET

with Mexican Spice Crema & Cilantro

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Black Beans



¼ oz | ½ oz  
Cilantro



1 TBSP | 2 TBSP  
Mexican Spice Blend



10 oz | 20 oz  
Ground Beef\*\*



1 tsp | 2 tsp  
Garlic Powder



½ Cup | 1 Cup  
Jasmine Rice



1 | 2  
Beef Stock Concentrate



3 TBSP | 6 TBSP  
Sour Cream  
Contains: Milk



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\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

HELLO

### MEXICAN SPICE BLEND

A tasty trio of cumin, chili powder, and oregano adds earthy, warming flavor.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 850



## MAKE IT YOUR OWN

This dish is so customizable! Set out more toppings—like guacamole, salsa, and crumbled tortilla chips—and let guests dollop and sprinkle as they please.

## BUST OUT

- Can opener
  - Small bowl
  - Strainer
  - Large pan
- 
- Kosher salt
  - Black pepper
  - Cooking oil (1 tsp | 1 tsp)

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### 1 PREP

- Wash and dry produce.
- Drain and rinse **beans**. Roughly chop **cilantro**. Reserve **1 tsp Mexican Spice Blend (2 tsp for 4 servings)** in a small bowl (you'll use it to make the crema in Step 4).



### 2 START SKILLET

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **beef\***, **garlic powder**, **remaining Mexican Spice Blend**, **½ tsp salt (1 tsp for 4 servings)**, and **pepper**.
- Cook, breaking up meat into pieces, until browned and mostly cooked through, 2-3 minutes (**beef will finish cooking in Step 5**). **TIP: If there's excess grease in the pan, carefully pour it out.**



### 3 ADD BEANS & RICE

- Stir **drained beans, rice, and stock concentrate** into pan with **beef mixture**. Cook, stirring, until rice is lightly toasted, 30-60 seconds.
- Stir in **1 cup water (2 cups for 4 servings)**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender and liquid has mostly absorbed, 15-18 minutes.



### 4 MAKE CREMA

- While rice cooks, add **sour cream** to bowl with **reserved Mexican Spice Blend**; stir to combine.
- Add **water** ½ tsp at a time until mixture reaches a drizzling consistency. Taste and season with **salt** and **pepper**.



### 5 FINISH SKILLET

- When rice is done, fluff **beef and rice mixture**. Taste and season with **salt** and **pepper** if desired.



### 6 SERVE

- Drizzle **beef, bean, and rice skillet** with **crema**. Sprinkle with **cilantro**. Serve directly from pan. **TIP: Serve with your favorite hot sauce and tortilla chips!**

\*Ground Beef is fully cooked when internal temperature reaches 160°.