





ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

\*\*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.

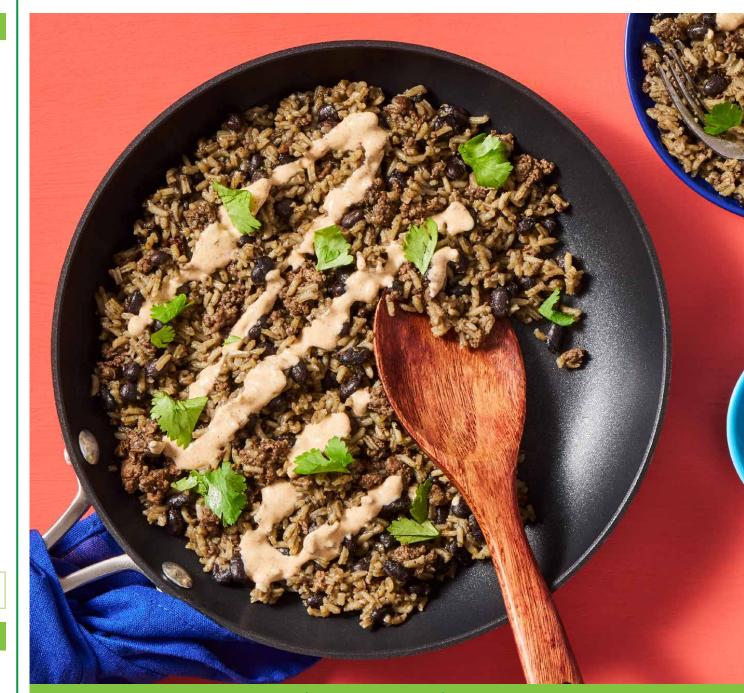
## HELLO

## **MEXICAN SPICE BLEND**

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

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

with Mexican Spice Crema & Cilantro



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**

• Large pan

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



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



### 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!

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