



# San Antonio Beef Bowls

with Blue Corn Tortilla Chips, Fresh Salsa & Lime Crema

New & Improved 30-40 Minutes · Calories: 1030 · Protein: 39 g



## Ingredients



Tomato



Lime



Jalapeño



Garlic



Southwest Spice Blend



Tomato Paste



Sour Cream



Beef Stock Concentrate



Red Onion



Jasmine Rice



Ground Beef



Monterey Jack Cheese



Blue Corn Tortilla Chips

## Customizable Meal

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## Hello

### Southwest Spice Blend

Chili powder, garlic, and cumin bring major flavor.

### Cooking tools

zester, small pot, small bowls, large pan

### Pantry ingredients

kosher salt, black pepper, olive oil, butter

### Nutrition

Nutrients	per serving
Calories:	1030
Total Fat:	54g
Saturated Fat:	21g
Sodium:	680mg
Total Carbohydrate:	93g
Dietary Fiber:	5g
Added Sugars:	1g
Protein:	39g

### Allergens

sour cream (contains: milk), monterey jack cheese (contains: milk), blue corn tortilla chips (contains: sesame), butter (contains: milk)



#### 1 Prep

- Wash and dry produce.
- Finely dice **tomato**. Halve, peel, and thinly slice **onion**; finely chop a few slices until you have 2 TBSP. Zest and quarter **lime**. Halve, deseed, and finely chop **jalapeño**. (**TIP: Leave seeds in for more spice!**) Peel and finely chop **garlic**.



#### 2 Cook Rice

- In a small pot, combine **rice**, **1¼ cups water (2¼ cups for 4 servings)**, and a **big pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



#### 3 Make Salsa

- While rice cooks, in a small bowl, combine **tomato**, **chopped onion**, **half the lime zest**, a **squeeze of lime juice**, a **drizzle of olive oil**, and as much **jalapeño** as you like.
- Season generously with **salt** and **pepper**. Set aside.



#### 4 Start Beef

- Heat a **large drizzle of olive oil** in a large pan over medium-high heat. Add **sliced onion** and a **big pinch of salt**. Cook, stirring, until slightly softened, 2-3 minutes.
- Add **beef\***, **garlic**, **Southwest Spice Blend**, and another **big pinch of salt**. **TIP: If you like things spicy, add any remaining jalapeño.**
- Using a spatula, arrange beef into an even layer. Cook, undisturbed, until browned on bottom, 3-4 minutes. Break up into pieces; cook, stirring occasionally, until beef is cooked through, 3-4 minutes more. **TIP: If there's excess grease in your pan, carefully pour it out.**



#### 5 Finish Beef

- To pan with **beef**, stir in **tomato paste** and **stock concentrate**, then add **¼ cup water (½ cup for 4 servings)**. Cook until slightly thickened, 1-2 minutes more.
- Stir in **1 TBSP butter** until melted; turn off heat.



#### 6 Make Crema

- While beef cooks, in a second small bowl, combine **sour cream** with a **squeeze of lime juice**. Season with **salt** and **pepper**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



#### 7 Finish & Serve

- Fluff **rice** with a fork; stir in **remaining lime zest** and **1 TBSP butter (2 TBSP for 4 servings)**. Season with **salt** and **pepper**.
- Divide rice between bowls. Top with **beef mixture**, **Monterey Jack**, **salsa**, and **crema**. Serve with **tortilla chips** and **remaining lime wedges** on the side.

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



Wash and dry fresh produce. Wash hands and surfaces after handling raw pork, meat, poultry, fish, shellfish, or eggs. Consuming raw or undercooked pork, meat, poultry, fish, shellfish, or eggs may increase your risk of foodborne illness. Go to [hellofresh.com/about/faq](https://hellofresh.com/about/faq) for safe cooking guidelines.

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