



Smoky Chipotle Beef Burrito Bowls

with Cilantro Lime Rice, Mexican Cheese Blend, Pico de Gallo & Crema

New & Improved 20-25 Minutes · Calories: 880 · Protein: 39 g



Ingredients 2 Person | 4 Person



1 | 2
Tomato



1 | 2
Onion



¼ oz | ½ oz
Cilantro



1 | 2
Lime



1 oz | 2 oz
Chipotle Puree



1 tsp | 2 tsp
Garlic Powder



3 TBSP | 6 TBSP
Sour Cream



1 tsp | 1 tsp
Cumin



½ Cup(s) | 1 Cup(s)
Mexican
Cheese Blend



10 oz | 20 oz
Ground Beef



¾ Cup(s) | 1½ Cup(s)
Jasmine Rice

Customizable Meal

If you chose to personalize your meal, refer to the separate **HelloCustom** card or scan here for instructions.



Hello

Chipotle Puree

A smoky, tangy, mildly spicy flavor booster packed with peppers, onions, tomato paste, and a touch of brown sugar for balance.

Before you start

Go Green

Did you know that cilantro stems are edible? Not only that—they add tons of flavor to your dish. Since they're slightly less tender than the leaves, chop them as finely as possible in Step 2 for the best possible texture. Less food waste, more flavor!

Cooking tools

small bowls, small pot, large pan, zester

Pantry ingredients

kosher salt, black pepper, olive oil, cooking oil

Nutrition

Nutrients	per serving
Calories:	880
Total Fat:	45g
Saturated Fat:	18g
Sodium:	420mg
Total Carbohydrate:	77g
Dietary Fiber:	2g
Added Sugars:	1g
Protein:	39g

Allergens

sour cream (contains: milk), mexican cheese blend (contains: milk)

Cook for YOUR Crowd

Our recipes are customizable!

Double Protein/Veggies? Cook in batches or use a larger pan—it may take longer, so follow visual and temp cues.

Making 3 Servings? Lighten up on the seasoning and any other ingredients you like—this will keep the balance just right.

Making 6 Servings? Just triple the 2-serving recipe—easy!

For HelloCustom nutritional information, please refer to HelloFresh.com.



1 Cook Rice

- In a small pot, combine **rice**, **1¼ cups water (2¼ cups for 4 servings)**, and a **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.



2 Prep

- While rice cooks, **wash and dry produce**.
- Dice **tomato** into ¼-inch pieces. Halve, peel, and dice **onion** into ¼-inch pieces. Finely chop **cilantro**, including tender stems. Zest and quarter **lime**.



3 Make Pico

- In a small bowl, combine **tomato**, **half the onion**, **half the cilantro**, a **large drizzle of olive oil**, **juice from half the lime**, **salt**, and **pepper**.



4 Cook Beef

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **remaining onion**, **salt**, and **pepper**. Cook, stirring occasionally, until fragrant and slightly softened, 2-3 minutes.
- Stir in **beef***, **chipotle puree**, **garlic powder**, **salt**, and **pepper**. Cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. **(If there's excess grease in your pan, carefully pour it out.)**
- Keep covered off heat until ready to serve.



5 Make Crema

- While beef cooks, in a second small bowl, combine **sour cream** and **half the cumin (all for 4 servings)**; add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Taste and season with **salt** and **pepper**.



6 Finish & Serve

- Fluff **rice** with a fork; stir in **lime zest**.
- Divide rice between plates. Top with **beef**, **Mexican cheese blend**, **crema**, **pico de gallo**, and **remaining cilantro**. Serve with **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 for safe cooking guidelines.

How was your meal?

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