



Loaded Cantina Beef & Rice Bar

with sides & toppings for everyone to build their perfect plate

Build-a-Plate 30-40 Minutes · Calories: 980 · Protein: 41 g



Ingredients 2 Person | 4 Person



1 | 2
Long Green
Pepper



1 | 2
Beef Stock
Concentrate



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



10 oz | 20 oz
Ground Beef



1 tsp | 2 tsp
Garlic Powder



4 oz | 8 oz
Pineapple



2 | 4
Scallions



3 TBSP | 6 TBSP
Sour Cream



1 TBSP | 2 TBSP
Mexican Spice
Blend



1 | 2
Tomato Paste



¾ Cup(s) | 1½ Cup(s)
Jasmine Rice



1 | 2
Lime



2 tsp | 4 tsp
Hot Sauce

Customizable Meal

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



Hello

Build-a-Plate

Delight everyone's palates with this customizable meal! If you chose to add extras, you can whip up burritos and serve with guacamole!

Before you start

Best Pressed

In Step 4, press the beef into an even layer in the pan and let it cook for a bit (without stirring) to help it develop crispy, delicious edges that translate into major savory flavor.

Cooking tools

Pantry ingredients

salt, cooking oil, black pepper, butter

Nutrition

Nutrients	per serving
Calories:	980
Total Fat:	48g
Saturated Fat:	21g
Sodium:	840mg
Total Carbohydrate:	90g
Dietary Fiber:	5g
Added Sugars:	6g
Protein:	41g

Allergens

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

- **Wash and dry produce.**
- 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 use in Step 5. **TIP: If you added any other items to your meal (apps, sides, and/or dessert), you can get started on them now!**



4 Cook Beef

- Heat a **drizzle of oil** in pan used for green pepper over medium-high heat. Add **beef***, **scallion whites**, **Mexican Spice Blend**, and **remaining garlic powder**. Cook, breaking up meat into pieces, until scallions are slightly softened, 1-2 minutes. Carefully drain any excess grease from pan.
- Stir in **tomato paste, stock concentrate**, and **¼ cup water (½ cup for 4 servings)**. Cook, stirring, until beef is cooked through, 3-4 minutes. Turn off heat. Stir in **juice from half the lime**.



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.



2 Prep

- Meanwhile, halve, core, and thinly slice **green pepper** into strips. Trim and thinly slice **scallions**, separating whites from greens. Quarter **lime**. Drain **pineapple**; roughly chop.



5 Finish Rice

- Stir **1 TBSP butter (2 TBSP for 4 servings)** into **rice** until melted and combined; fluff with a fork.



3 Cook Green Pepper

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **green pepper** and season with **salt and pepper**. Cook, stirring occasionally, until beginning to brown, 3-4 minutes.
- Stir in **half the garlic powder** and **¼ cup water**. Cook, stirring, until pepper is slightly softened and water evaporates, 2-3 minutes.
- Turn off heat; transfer to a small serving bowl. Wipe out pan.



6 Serve

- Serve **rice, beef, green pepper, pineapple, scallion greens, Mexican cheese blend, sour cream, hot sauce**, and **remaining lime wedges** family style and let everyone build their own bowl. **(Don't forget to serve with any extra items you may have ordered to build out your meal!)**

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

How was your meal?

Scan here to rate your recipe!



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