



INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Jasmine Rice



1 | 2
Roma Tomato



1 | 2
Yellow Onion



1 | 1
Lime



10 oz | 20 oz
Ground Beef



1 TBSP | 2 TBSP
Mexican Spice Blend



10 oz | 20 oz
Red Enchilada Sauce



3 oz | 6 oz
Queso Blanco Sauce
Contains: Milk



2 | 4
Flour Tortillas
Contains: Wheat

HELLO

PICO DE GALLO

A refreshing tomato topper for hearty, saucy burritos

SAUCY BEEF BURRITOS

with Queso Blanco & Pico de Gallo



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 970



THAT'S HOW WE ROLL

The keys to rolling a perfect burrito? First, warm your tortillas—this makes them more pliable and less likely to break. Second, don't overstuff! Adding a bit of each of the fillings allows you to easily fold and roll the tortillas without everything falling out.

BUST OUT

- Small pot
- Zester
- 3 Small bowls
- Large pan
- Can opener
- Plastic wrap
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp | 2 tsp**)

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



1 COOK RICE

- **Wash and dry produce.**
- In a small pot, combine **rice**, **¾ cup water (1½ cups for 4 servings)**, and a **big pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to use in step 5.



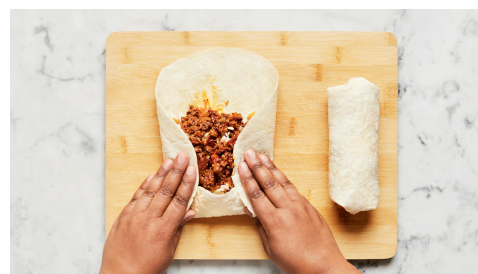
4 WARM SAUCES & TORTILLAS

- Meanwhile, place **queso blanco** in a small microwave-safe bowl. Place **remaining enchilada sauce** in a third small microwave-safe bowl. Cover each bowl tightly with plastic wrap; microwave on high until warmed through, 45 seconds. **(For 4 servings, use medium bowls and microwave for 1 minute.) TIP: If sauces aren't warmed through, stir and microwave for an additional 10 seconds.**
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



2 PREP & MAKE PICO

- While rice cooks, halve, peel, and thinly slice **onion**; mince a few slices until you have 1 TBSP (**2 TBSP for 4 servings**). Dice **tomato** into ½-inch pieces. Zest and quarter **lime**.
- In a small bowl, combine **minced onion**, half the tomato, and a **squeeze of lime juice** to taste. Season with **salt and pepper**.



5 FINISH RICE & FILL BURRITOS

- Fluff **rice** with a fork; stir in **lime zest**. Season with **salt and pepper**.
- Place **tortillas** on a clean work surface. Add rice to the bottom third of each tortilla. Top rice with **beef filling (you'll have some rice and beef leftover—save for serving!)**.
- Fold up bottom sides of tortillas over filling, then fold over left and right sides toward the filling. Roll up tortillas, starting with filled sides, to form **burritos**.



3 MAKE FILLING

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **sliced onion** and a **pinch of salt**; cook, stirring, until softened, 4-5 minutes.
- Add another **drizzle of oil** to pan, then add **beef***, **Mexican spice blend**, **half the enchilada sauce**, **remaining tomato**, and a **pinch of salt and pepper**. Cook, breaking up meat into pieces, until beef is browned and cooked through, 4-6 minutes. Turn off heat.



6 SERVE

- Divide **burritos** between plates. Pour **enchilada sauce** over burritos to coat; drizzle with **queso blanco** and top with **pico**. Serve with any **remaining rice**, **remaining beef filling**, and **remaining lime wedges** on the side.