



TEX-MEX BEEF ENCHILADA BOWLS

with Zesty Rice, Pico de Gallo & Spiced Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Roma Tomato



1 | 2
Yellow Onion



1 | 1
Lime



1 | 2
Long Green
Pepper



1/2 Cup | 1 Cup
Jasmine Rice



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



1 TBSP | 2 TBSP
Southwest Spice
Blend



10 oz | 20 oz
Ground Beef



1 | 2
Tex-Mex
Paste



1/4 Cup | 1/2 Cup
Monterey Jack
Cheese
Contains: Milk



HelloCustom

2 PERSON | 4 PERSON

If you chose a different protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



12 oz | 24 oz
Cauliflower Rice

Calories: 670



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 800



HELLO



PICO DE GALLO

A refreshing tomato topper for hearty, saucy rice bowls

SLICE OF LIFE

Always seem to squish tomatoes when you're trying to slice or dice 'em? Try switching to a serrated or bread knife! The teeth on the blade will cut through the skin every time. Bye-bye, accidental tomato sauce.

BUST OUT

- Zester
- Small pot
- 2 Small bowls
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk
- Medium bowl 
- Plastic wrap 

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



1 PREP

- Wash and dry produce.
- Dice **tomato**. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (3 TBSP for 4 servings). Zest and quarter **lime**. Halve, core, and thinly slice **green pepper** into strips.




4 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and cook until slightly softened, 2-3 minutes.
- Add **sliced onion** and cook, stirring occasionally, until veggies are browned and tender, 5-7 minutes.
- Add **half the remaining Southwest Spice** (you'll use the rest in the next step), **2 TBSP water** (4 TBSP for 4 servings), **salt**, and **pepper**. Cook until water has mostly evaporated and veggies are coated, 1-2 minutes.
- Turn off heat. Transfer to a plate; cover to keep warm. Wipe out pan.



2 COOK RICE

- In a small pot, combine **rice**, **¾ cup water** (1½ 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.

-  Place **cauliflower rice** in a medium microwave-safe bowl (large bowl for 4). Cover bowl tightly with plastic wrap and poke a few holes in wrap. Microwave until tender, 5 minutes. Carefully uncover (watch out for steam!) and season generously with **salt** and **pepper**. Keep covered until ready to serve. (Save **jasmine rice** for another use.)



5 COOK BEEF

- Heat a **drizzle of oil** in pan used for veggies over medium-high heat. Add **beef*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. **TIP: If there's excess grease in your pan, carefully pour it out.**
- Stir in **Tex-Mex paste** and **remaining Southwest Spice** until combined. Add **¼ cup water** (½ cup for 4 servings); simmer until mixture is reduced and saucy, 2-3 minutes more.
- Remove from heat and stir in **1 TBSP butter** (2 TBSP for 4) until melted. Season with **salt** and **pepper**.



3 MAKE PICO & CREMA

- While rice cooks, in a small bowl, combine **tomato**, **minced onion**, and **juice from half the lime**. Season with **salt** and **pepper**.
- In a separate small bowl, combine **sour cream** and **¼ tsp Southwest Spice** (½ tsp for 4 servings; you'll use more in the next step). Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lime zest** and season with **salt** and **pepper**.
- Divide rice between bowls and top with **beef mixture**, **veggies**, **Monterey Jack**, **pico de gallo**, and **crema**. Serve with **remaining lime wedges** on the side.

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