

INGREDIENTS

2 PERSON | 4 PERSON



Roma Tomato



Yellow Onion



Lime



Long Green Pepper





Sour Cream



1 TBSP | 2 TBSP Southwest Spice Blend



10 oz | 20 oz **Ground Beef**



1 | 2 Tex-Mex Paste



¼ Cup | ½ 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 S Cauliflower Rice



Galories: 670

TEX-MEX BEEF ENCHILADA BOWLS

with Zesty Rice, Pico de Gallo & Spiced Crema





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°.



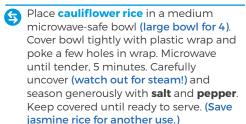
1 PREP

- 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.



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.





- 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.



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.



- Heat a drizzle of oil in pan used for veggies over medium-high heat. Add beef* and cook, breaking up meat
- **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.



- 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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