



MEXICALI BEEF BURRITO BOWLS

with Pico de Gallo & Lime Crema



HELLO
MEXICALI BOWLS
Savory beef and lightly charred veggies on a bed of lime rice with all the fixin's—guac included

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 940**

-  Red Onion
-  Roma Tomato
-  Jasmine Rice
-  Ground Beef
-  Monterey Jack Cheese
(Contains: Milk)
-  Guacamole
-  Poblano Pepper
-  Lime
-  Sour Cream
(Contains: Milk)
-  Tomato Paste
-  Southwest Spice Blend

START STRONG

As you're cooking your beef mixture in step 5, we ask you to stir and scrape up any browned bits from the bottom of your pan. Also known as *fond*, these specks left over from cooking your ground beef are chock-full of rich, caramelized flavor.

BUST OUT

- Zester
- Small pot
- Large pan
- 2 Small bowls
- Vegetable oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Red Onion 1 | 2
- Poblano Pepper 1 | 2
- Roma Tomato 1 | 2
- Lime 1 | 2
- Jasmine Rice $\frac{3}{4}$ Cup | 1½ Cups
- Sour Cream 2 TBSP | 4 TBSP
- Ground Beef* 10 oz | 20 oz
- Tomato Paste 1.5 oz | 3 oz
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Monterey Jack Cheese $\frac{1}{4}$ Cup | $\frac{1}{2}$ Cup
- Guacamole 4 TBSP | 8 TBSP

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

WINE CLUB

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1 PREP

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



4 MAKE PICO DE GALLO & CREMA

While veggies cook, in a small bowl, combine **minced onion**, **tomato**, and a squeeze of **lime juice** to taste. Season with **salt** and **pepper**. In a separate small bowl, combine **sour cream** and a squeeze of **lime juice** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



2 COOK RICE

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



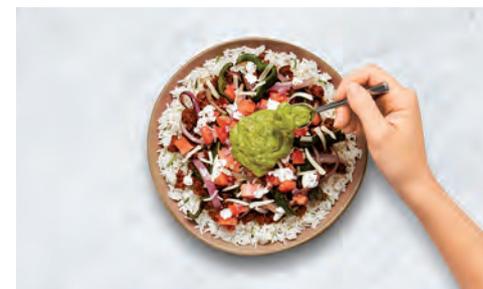
5 COOK BEEF

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 **tomato paste**, **Southwest Spice**, and **¼ cup water** (½ cup for 4 servings). Cook, scraping up any browned bits from bottom of pan, until mixture is thickened and saucy, 1-2 minutes. Season with **salt** and **pepper**.



3 COOK VEGGIES

Meanwhile, heat a drizzle of **oil** in a large pan over medium-high heat. Add **poblano** and **sliced onion**. Cook, stirring occasionally, until softened and lightly charred, 8-10 minutes. Season with **salt** and **pepper**. Turn off heat; transfer to a plate and cover to keep warm. Wipe out pan.



6 FINISH & SERVE

Fluff **rice** with a fork and stir in **lime zest** and **1 TBSP butter** (2 TBSP for 4 servings). Season with **salt** and **pepper**. Divide between bowls and top with **beef mixture**, **veggies**, **Monterey Jack**, and **pico de gallo**. Drizzle with **crema** and dollop with **guacamole**. Serve with remaining **lime wedges** on the side.

DIP IT LOW

Serve these bowls with a side of tortilla chips for dipping!

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