



Tex-Mex Beef and Rice Skillet

with Cheddar Cheese and Lime Crema

Family Friendly 35 Minutes



Ground Beef



Enchilada Spice Blend



Tomato Salsa



Sweet Bell Pepper



Basmati Rice



Chicken Broth Concentrate



Cheddar Cheese, shredded



Sour Cream



Garlic Salt



Lime



Cilantro

HELLO TOMATO SALSA

This popular Mexican condiment is great as a dip or a base for boosting flavour!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Large oven-proof pan, measuring spoons, zester, medium pot, small bowl, measuring cups

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Enchilada Spice Blend	2 tbsp	4 tbsp
Tomato Salsa	½ cup	1 cup
Sweet Bell Pepper	160 g	320 g
Basmati Rice	¾ cup	1 ½ cups
Chicken Broth Concentrate	1	2
Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	3 tbsp	6 tbsp
Garlic Salt	1 tsp	2 tsp
Lime	½	1
Cilantro	7 g	7 g
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Cook rice

- Add **1 ¼ cups water**, **½ tsp salt** (dbl both for 4 ppl), **broth concentrate** and **half the Enchilada Spice Blend** to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



Finish beef

- Add **peppers** to the pan with **beef**. Cook, stirring occasionally, until **peppers** soften slightly, 3-4 min.
- Sprinkle **garlic salt** and **remaining Enchilada Spice Blend** over **beef and peppers**. Cook, stirring often, until fragrant, 30 sec.
- Add **salsa**. Cook, stirring often, until **mixture** thickens slightly, 1-2 min.



Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Roughly chop **cilantro**.
- Zest, then juice **half the lime** (whole lime for 4 ppl).



Assemble and bake

- Add **rice** to the pan with **beef and peppers**. Season with **salt** and **pepper**, to taste, then stir to combine.
- Remove the pan from heat. (**NOTE:** If you don't have an oven-proof pan, transfer mixture to a baking dish here.)
- Sprinkle **half the cilantro** over top, followed by **cheese**.
- Bake in the **middle** of the oven until **cheese** melts, 2-3 min.



Cook beef

- Heat a large oven-proof pan over medium-high heat. (**NOTE:** If you don't have an oven-proof pan, use a large non-stick pan.)
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. ******
- Carefully drain and discard excess fat.



Finish and serve

- Meanwhile, add **sour cream**, **lime zest**, **½ tsp lime juice**, **½ tbsp water** and **a pinch of sugar** (dbl all for 4 ppl) to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.
- Divide **beef and rice skillet** between bowls.
- Dollop **lime crema** over top.
- Sprinkle with **remaining cilantro**.

Dinner Solved!