

HELLO Fajita-Style Beef Bowlswith Basmati Rice and Lime Crema

Family Friendly 20-30 Minutes











If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🎥





Ground Beef 250 g | 500 g





1 1



Mexican Seasoning



2 tbsp | 4 tbsp



3/4 cup | 1 ½ cups



Green Onion





2 | 2

















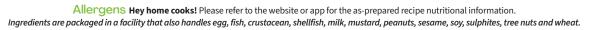
Garlic Salt 1tsp | 2tsp



Sour Cream 1 2



Lime 1 | 1



Cooking utensils | Aluminum foil, large bowl, large non-stick pan, measuring cups, measuring spoons, medium pot, small bowl, zester



Cook rice

- · Before starting, wash and dry all produce.
- Add 1 ¼ cups (2 ½ cups) water and ½ tsp (1/4 tsp) salt to a medium pot. Cover and bring to a boil.
- Once boiling, add **rice**, then reduce heat to low. Cover and cook, until rice is tender and liquid is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.



Prep

- Meanwhile, core, then cut pepper into ½-inch pieces.
- Peel, then cut **half the onion** (whole onion for 4 ppl) into ½-inch pieces.
- Cut tomato into ½-inch pieces.
- Thinly slice green onions.
- Zest, then juice half the lime (whole lime for 4 ppl). Cut any remaining lime into wedges.
- Add 1/4 tsp (1/2 tsp) lime zest, 1 tsp (2 tsp) lime juice and sour cream to a small bowl.
- Season with salt and pepper, then stir to combine. Set aside.



Cook beef

- 🗘 Swap | Chorizo Sausage
- 🔘 Swap | Beyond Meat®
- 2 Double | Ground Beef
- · Heat a large non-stick pan over medium-high heat.
- When hot, add ½ tbsp (1 tbsp) oil, then beef.
- Cook, breaking up beef into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard excess fat.
- Add Mexican Seasoning, half the garlic salt and 2 tbsp (4 tbsp) water.
- Cook, stirring often, until fragrant, 1 min.
- Transfer **beef** to a large bowl, then cover with foil to keep warm.



Cook peppers and onions

- Reheat the same pan over medium-high.
- When hot, add 1 tbsp (2 tbsp) oil, then peppers, onions and remaining garlic salt.
- Cook, stirring often, until **peppers** are tender-crisp, 3-4 min.



Assemble fajita rice

- · Meanwhile, fluff rice with a fork and fold in half the green onions, then season with salt.
- Add 1 tbsp (2 tbsp) oil, then add rice to the pan with veggies.
- · Cook, stirring occasionally, until liquid is absorbed and rice starts to brown, 1-2 min.



Finish and serve

- Divide fajita rice mixture between bowls. Top with **beef**, **tomatoes** and **remaining** green onions.
- Sprinkle cheese over top.
- Dollop with lime crema.
- Squeeze a **lime wedge** over top, if desired.

Measurements within steps

1 tbsp 2 person

oil Ingredient

4 person

3 | Cook chorizo

🗘 Swap | Chorizo Sausage

If you've opted to get **chorizo**, cook it in the same way the recipe instructs you to cook the beef.**

3 | Cook Beyond Meat®

🗘 Swap | Beyond Meat®

If you've opted to get Beyond Meat®, cook and plate it the same way as the **beef**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.** Disregard instructions to drain excess fat.

3 | Cook beef

😢 Double | Ground Beef

If you've opted for double **beef**, cook it in the same way the recipe instructs you to cook the **regular portion of beef**. Work in batches, if necessary.