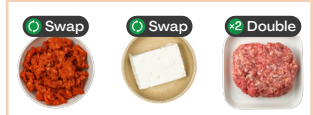




Zesty Beef Bowls

with Herby Mayo

Family Friendly 30-40 Minutes



Chorizo Sausage, uncased 250 g | 500 g Tofu 1 | 2 Ground Beef 500 g | 1000 g

Customized Protein + Add Swap or *2 Double

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
- Enchilada Spice Blend 2 tbsp | 4 tbsp
- Red Onion 1 | 2
- Sweet Bell Pepper 1 | 2
- Mayonnaise 4 tbsp | 8 tbsp
- Garlic, cloves 2 | 4
- Lime 1 | 2
- Cheddar Cheese, shredded 1/2 cup | 1 cup
- Zucchini 1 | 2
- Basmati Rice 3/4 cup | 1 1/2 cups
- Green Onion 2 | 4

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.

Pantry items | Pepper, salt, oil

Cooking utensils | Baking sheet, large bowl, large non-stick pan, measuring spoons, parchment paper, small bowl, zester

1



Roast potatoes

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

- Quarter **potatoes**.
- Add **potatoes**, **1 tbsp** (2 tbsp) **oil** and **half the Enchilada Spice Blend** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **top** of the oven until **potatoes** are golden-brown and tender, 25-28 min.

2



Prep

- Meanwhile, peel, then thinly slice **onion**.
- Halve **zucchini** lengthwise, then cut into ¼-inch half-moons.
- Peel, then mince or grate **garlic**.
- Core, then cut **pepper** into ¼-inch slices.
- Roughly chop **cilantro**.
- Zest, then juice **half the lime**. Cut **remaining lime** into wedges.

3



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **peppers, zucchini, onions** and **half the garlic**.
- Cook, stirring occasionally, until **veggies** are tender-crisp, 6-8 min.
- Season with **salt** and **pepper**.
- Transfer to a large bowl, then cover to keep warm.

4



Cook beef

🔄 Swap | **Chorizo Sausage**

🔄 Swap | **Tofu**

✖2 Double | **Ground Beef**

- Reheat the same pan over medium-high.
- 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 **remaining Enchilada Spice Blend**, **remaining garlic** and **1 tbsp** (2 tbsp) **water**. Cook, stirring often, until fragrant, 1 min.
- Season with **salt** and **pepper**, to taste.

5



Make herby mayo

- Meanwhile, add **mayo**, **half the cilantro**, **1 tsp** (2 tsp) **lime zest** and ½ **tbsp** (1 tbsp) **lime juice** to a small bowl.
- Season with **salt** and **pepper**, then stir to combine.

6



Finish and serve

- Divide **potatoes** between bowls. Top with **veggies**, then **beef** and **cheese**.
- Dollop **herby mayo** over top.
- Sprinkle with **remaining cilantro**.
- Squeeze a **lime wedge** over top, if desired.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

4 | 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****.

4 | Cook tofu

🔄 Swap | **Tofu**

If you've opted to get **tofu**, pat **tofu** dry with paper towels, then crumble into pea-sized pieces. When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **tofu**. Cook it in the same way the recipe instructs you to cook the **beef**, until golden-brown all over, 6-7 min. Disregard instructions to drain excess fat. Follow the rest of the recipe as written.

4 | Cook beef

✖2 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.

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