

HELLO Cheesy BBQ Beef and Rice Bowls with Crispy Shallots

15 Minutes



Chorizo Sausage, uncased 250 g | 500 g







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





BBQ Sauce



BBQ Seasoning

1 tbsp | 2 tbsp

4 tbsp | 8 tbsp



Cheddar Cheese. shredded 1/2 cup | 1 cup



1 | 2



Crispy Shallots chopped 56 g | 113 g



Beef Broth Concentrate 1 | 2



Green Onion 1 | 2

Allengens 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.



Cook rice

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



Finish and serve

- Add 1 tbsp (2 tbsp) butter and green onions to the rice. Season with salt and fluff with a fork.
- Divide rice between bowls. Top with beef mixture, cheese and crispy shallots.
- Drizzle remaining BBQ sauce over top.



Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Thinly slice green onions.



Cook beef and veggies

Swap | Chorizo Sausage, uncased

- Heat a large non-stick pan over medium-high heat. When hot, add ½ tbsp (1 tbsp) oil, then beef, onions and peppers.
- Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard excess fat. Add BBQ Seasoning and half the BBQ sauce.
- Cook, stirring often, until fragrant, 1 min.

 $3 \mid$ Cook chorizo and veggies

Measurements

within steps

O Swap | Chorizo Sausage, uncased

1 tbsp

2 person

4 person

oil

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