

# HELLO Tex-Mex Beef Bowls with Sour Cream and Feta

with Sour Cream and Feta

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 🦫



500g | 1000g



**Ground Beef** 250 g | 500 g



Creamy Dressing 43 ml | 86 ml



Tomato Salsa





1/2 cup | 1 cup



Basmati Rice



Enchilada Spice Blend 1 tbsp | 2 tbsp

34 cup | 1 1/2 cups



Tomato



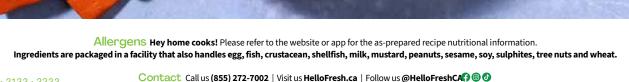






1 tsp | 2 tsp

crumbled ½ cup | 1 cup



Cooking utensils | Large non-stick pan, measuring cups, measuring spoons, medium bowl, medium pot



- (2 ½ cups) water and ¼ tsp (½ tsp) salt to a medium pot. Bring to a boil over high heat.
- · Once boiling, 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



## Prep

- Meanwhile, core, then cut pepper into ½-inch pieces.
- Cut half the lime (whole lime for 4 ppl) into wedges.
- Cut tomato into ½-inch pieces.
- Add tomatoes to a medium bowl. Squeeze a **lime wedge** over top, then toss to coat.



# Cook beef

🔘 Swap | Chorizo Sausage, uncased

🔘 Swap | Beyond Meat®

#### 🚧 Double | Ground Beef

- · Heat a large non-stick pan over medium-high heat.
- When the pan is 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 salsa and sprinkle remaining garlic powder, half the Enchilada Spice Blend and 1/4 tsp (1/2 tsp) sugar into the pan.
- Cook, stirring often, until **sauce** thickens slightly, 1-2 min. Season with salt and pepper.
- Transfer **beef** to a plate, then cover to keep warm.



# Finish rice

5

Cook, stirring constantly, until fragrant,

#### Finish and serve

- Season tomatoes with salt and pepper, then toss to coat.
- Divide **rice** between bowls. Top with **beef** and tomatoes.
- Dollop creamy dressing over top, then sprinkle with feta.

# Cook rice

# • Before starting, wash and dry all produce.

- Add rice, half the garlic powder, 1 1/4 cups
- covered.

Measurements within steps

1 tbsp (2 tbsp) 2 person

oil

4 person Ingredient

#### 3 | Cook chorizo

🔘 Swap | Chorizo Sausage, uncased

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 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

#### 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 peppers

- Reheat the same pan over medium-high.
- When the pan is hot, add ½ tbsp (1 tbsp) oil, then peppers.
- Cook, stirring occasionally, until tender-crisp, 3-4 min. Season with salt and pepper.

1-2 min. Season with **salt** and **pepper**.

Squeeze a lime wedge over top, if desired.