



Tex Mex-Style Beef and Pork Skillet Rice

with Sweet Bell Peppers and Cheddar Cheese

Family Friendly

15 - 25 Minutes

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](http://www.hellofresh.ca)

Swap



Ground Turkey
250g | 500g

Swap



Beyond Meat®
2 | 4



Ground Beef and Pork Mix
250 g | 500 g



Basmati Rice
¾ cup | 1 ½ cups



Sweet Bell Pepper
1 | 2



Yellow Onion, chopped
56 g | 113 g



Green Onion
1 | 2



Cheddar Cheese, shredded
½ cup | 1 cup



Ketchup
2 tbsp | 4 tbsp



Mexican Seasoning
2 tbsp | 4 tbsp



Vegetable Stock Powder
1 tbsp | 2 tbsp



Garlic, cloves
1 | 2

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 | Oil, pepper, salt, unsalted butter

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

1



Cook rice

- Before starting, add 1 ¼ cups (2 ½ cups) water to a medium pot.
- Cover and bring to a boil over high heat.
- Wash and dry all produce.

- Once **water** is boiling, add **rice**, **stock powder** and **1 tbsp** (2 tbsp) **butter**. Stir to combine.
- 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.

2



Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Peel, then mince or grate **garlic**.
- Finely chop **green onion**.

3



Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add ½ **tbsp** (1 tbsp) **oil**, then **onions** and **peppers**.
- Cook, stirring occasionally, until **veggies** are tender-crisp, 3-4 min.
- Season with **salt** and **pepper**.
- Transfer **veggies** to a plate and cover to keep warm.

4



Cook beef and pork

Swap | **Ground Turkey**

Swap | **Beyond Meat®**

- Add ½ **tbsp** (1 tbsp) **oil**, then **beef and pork mix**.
- Cook, breaking up **meat** into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard excess fat.
- Season with **salt** and **pepper**.

5



Assemble beef and pork skillet rice

- Reduce heat to medium.
- Add **Mexican Seasoning**, **garlic**, **ketchup** and **2 tbsp** (4 tbsp) **water** to the pan with **beef and pork**. Cook, stirring often, until fragrant, 1 min.
- When **rice** is done, add **veggies** and **rice** to the pan. Season with **salt** and **pepper**, then stir to combine.
- Reduce heat to low, then sprinkle **cheese** over top. Cover and cook until **cheese** melts, 2-3 min.

6



Finish and serve

- Divide **beef and pork skillet rice** between plates.
- Sprinkle **green onions** over top.

Measurements
within steps

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

4 | Cook turkey

Swap | **Ground Turkey**

If you've opted to get **turkey**, add **1 tbsp** (2 **tbsp**) **oil** to the pan, then add **turkey**. Cook **turkey** in the same way the recipe instructs you to cook the **beef and pork mix**.**

4 | Cook Beyond Meat®

Swap | **Beyond Meat®**

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

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