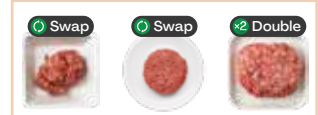




Tex-Mex Beef and Rice Skillet

with Cheddar Cheese and Lime Crema

Family Friendly 25-35 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](https://www.hellofresh.ca)


Ground Turkey 500 g | 500 g Beyond Meat® 2 | 4 Ground Beef 500 g | 1000 g





- 


Ground Beef
250 g | 500 g
- 


Enchilada Spice Blend
2 tbsp | 4 tbsp
- 


Tomato Salsa
½ cup | 1 cup
- 


Sweet Bell Pepper
1 | 2
- 

Basmati Rice
¾ cup | 1 ½ cups
- 

Chicken Stock Powder
1 tbsp | 2 tbsp
- 

Cheddar Cheese, shredded
½ cup | 1 cup
- 

Sour Cream
1 | 2
- 

Lime
1 | 1
- 

Chicken Broth Concentrate
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 | Sugar, salt, pepper

Cooking utensils | 8x8" baking dish, large non-stick pan, measuring cups, measuring spoons, medium pot, small bowl, zester

1



Cook rice

- Before starting, preheat the broiler to high.
- Wash and dry all produce.

- Add **rice**, **stock powder**, **half the Enchilada Spice Blend** and **1 ¼ cups** (2 ½ cups) **water** to a medium pot. Cover and 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 from heat. Set aside, still covered.

2



Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Zest, then juice **half the lime** (use whole lime for 4 ppl).

3



Cook beef

🔄 Swap | **Ground Turkey**

🔄 Swap | **Beyond Meat®**

✖2 Double | **Ground Beef**

- Heat a large non-stick pan over medium-high heat. (**TIP:** Use a large oven-proof pan if you have one.)
- When hot, add **beef** to the dry pan.
- Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min. ******

4



Finish beef

- Add **peppers** to the pan with **beef**. Cook, stirring occasionally, until **peppers** soften slightly, 2-3 min.
- Sprinkle **remaining Enchilada Spice Blend** over **beef** and **peppers**, then season with ¼ **tsp** (½ tsp) **salt**. Cook, stirring often, until fragrant, 30 sec.
- Add **salsa** and **chicken broth concentrate**. Cook, stirring often, until **mixture** thickens slightly, 1-2 min.

5



Assemble and bake

- Add **cooked rice** to the pan with **beef** and **peppers**. Season with **salt** and **pepper**, to taste, then stir to combine.
- Transfer **rice mixture** to an 8x8-inch baking dish (9x13-inch for 4 ppl). (**NOTE:** Skip this step if you're using an oven-proof pan.)
- Sprinkle **cheese** over top.
- Broil in the **middle** of the oven until **cheese** is golden, 2-3 min.

6



Finish and serve

- Meanwhile, add **sour cream**, **lime zest**, **lime juice** and a **pinch of sugar** to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.
- Divide **beef** and **rice skillet** between bowls.
- Dollop **lime crema** over top.

Measurements
within steps

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

3 | Cook turkey

🔄 Swap | **Ground Turkey**

If you've opted to get **turkey**, add **1 tbsp** (2 **tblsp**) **oil** to the pan, then add **turkey**. Cook **turkey** 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®**, add ½ **tblsp** (1 **tblsp**) **oil** to the pan, then add **Beyond Meat® patties**. Cook **Beyond Meat®** in the same way as the **beef**, breaking up **patties** into smaller pieces, until crispy, 5-6 min. ******

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.