



# Tex-Mex Beef and Rice Skillet

with Cheddar Cheese and Lime Crema

Family Friendly

25-35 Minutes

Customized Protein

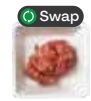
+ Add

Swap

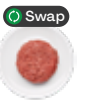
or

x2 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  
250 g | 500 g



Beyond Meat®  
2 | 4



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



Cilantro  
7 g | 14 g



**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.*

Ingredient quantities **56 g** | **113 g**  
2 person | 4 person

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.
- To a medium pot, add **rice**, **stock powder**, **half the Enchilada Spice Blend** and **1 ¼ cups** (2 ½ cups) **water**. Cover and bring to a boil over high.
- Once boiling, reduce heat to low. Cover and cook for 12-14 min, until **rice** is tender and liquid is absorbed.
- 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 servings).
- Roughly chop **cilantro**.

3



### Cook beef

- [Swap](#) | [Ground Turkey](#)
- [Swap](#) | [Beyond Meat®](#)
- Heat a large non-stick pan over medium-high. (**TIP:** Use a large oven-proof pan if you have one.)
- When hot, add **beef** to the dry pan.
- Cook for 4-5 min, breaking up **beef** into smaller pieces, until no pink remains.\*\*

4



### Finish beef

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

5



### Assemble and bake

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

6



### Finish and serve

- In a small bowl, combine **sour cream**, **lime zest**, **lime juice**, **half the cilantro** and **a pinch of sugar**. Season with **salt** and **pepper**, if you like. Stir to combine.
- Divide **beef** and **rice skillet** between bowls.
- Dollop **sour cream** over top.
- Sprinkle **remaining cilantro** over top.

Measurements within steps | 1 tbsp (2 tbsp) oil | 2-serving 4-serving Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

### 3 | Cook turkey

[Swap](#) | [Ground Turkey](#)

If you've opted to get **turkey**, cook 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 for 5-6 min, in the same way as the **beef**, breaking up **patties** into smaller pieces, until crispy.\*\*

\*\* Cook to a minimum internal temperature of 165°F.