

Carb Smart Beef Taco Salad Bowls

with Pico de Gallo and Creamy Lime Dressing

Carb Smart

Quick

25 Minutes

















Guacamole Lime





Green Onion

Cheddar Cheese, shredded





Sour Cream

Chipotle Sauce



Enchilada Spice Blend



Start here

Before starting, wash and dry all produce.

Measurements 1 tbsp (2 tbsp) within steps

Ingredient

Bust out

2 Medium bowls, measuring spoons, slotted spoon, zester, large bowl, small bowl, whisk, large non-stick pan

Ingredients

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	2 Person	4 Person
Ground Beef	250 g	500 g
Baby Spinach	113 g	227 g
Green Bell Pepper	200 g	400 g
Roma Tomato	80 g	160 g
Guacamole	3 tbsp	6 tbsp
Lime	1	2
Green Onion	1	2
Cheddar Cheese, shredded	¼ cup	½ cup
Sour Cream	3 tbsp	6 tbsp
Chipotle Sauce	2 tbsp	4 tbsp
Enchilada Spice Blend	1 tbsp	2 tbsp
Oil*		

Salt and Pepper*

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

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.



Prep

- Core, then cut **pepper** into ½-inch pieces.
- Cut tomato into ½-inch pieces.
- Thinly slice green onions.
- Zest, then juice lime.



Cook beef

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add **beef** to the dry pan. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard excess fat.
- Add Enchilada Spice Blend. Cook, stirring often, until fragrant, 30 sec.
- Using a slotted spoon, transfer beef to a medium bowl. Add chipotle sauce. Season with **salt** and **pepper**, to taste, then stir to coat **beef**.



Make pico de gallo

- Meanwhile, add tomatoes, peppers, half the lime juice, half the green onions and ½ tbsp (1 tbsp) oil to another medium bowl.
- Season with salt and pepper, then stir to combine.



Make creamy lime dressing

- · Add sour cream, lime zest and
- 1 ½ tbsp (3 tbsp) water to a small bowl.
- Season with salt and pepper, then whisk until smooth.



Dress spinach

- Add remaining lime juice and 1 tbsp (2 tbsp) oil to a large bowl. Season with salt and pepper, then whisk to combine.
- Add **spinach**, then toss to coat.



Finish and serve

- Divide dressed greens between bowls. Top with beef, pico de gallo and guacamole.
- Drizzle **creamy lime dressing** over top, then sprinkle with cheese and remaining green onions.

Dinner Solved!