

Fajita-Style Beef Bowls

with Basmati Rice and Lime Crema

Family Friendly

30 Minutes









Yellow Onion



Mexican Seasoning





Basmati Rice







Roma Tomato

Sweet Bell Pepper



Monterey Jack Cheese, shredded



Garlic Salt



Sour Cream



Lime



Start here

Before starting, wash and dry all produce.

Measurements , 1 tbsp (2 tbsp), within steps

Ingredient

Bust out

Measuring spoons, zester, aluminum foil, medium pot, large bowl, small bowl, measuring cups, large non-stick pan

Ingredients

•		
	2 Person	4 Person
Ground Beef	250 g	500 g
Ground Turkey	250 g	500 g
Yellow Onion	56 g	113 g
Mexican Seasoning	2 tbsp	4 tbsp
Basmati Rice	¾ cup	1 ½ cups
Green Onion	2	2
Sweet Bell Pepper	160 g	320 g
Roma Tomato	80 g	160 g
Monterey Jack Cheese, shredded	½ cup	1 cup
Garlic Salt	1 tsp	2 tsp
Sour Cream	3 tbsp	6 tbsp
Lime	1	1
Oil*		
Salt and Pepper*		

- * Pantry items
- ** Cook beef and turkey 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.



Cook rice

- Add 1 ¼ cups (2 ½ cups) water and ½ tsp (1/4 tsp) salt to a medium pot. Cover and bring to a boil.
- Once boiling, add **rice**, then 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 covered.



Prep

- Meanwhile, core, then cut pepper into ½-inch pieces.
- Peel, then cut half the onion into ½-inch pieces (whole onion for 4 ppl).
- Cut **tomato** into ½-inch pieces.
- Thinly slice green onions.
- Zest, then juice half the lime (whole lime for 4 ppl). Cut any remaining lime into wedges.
- Add ¼ tsp (½ tsp) lime zest,
- 1 tsp (2 tsp) lime juice and sour cream to a small bowl. Season with salt and pepper, then stir to combine. Set aside.



Cook beef

- Heat a large non-stick pan over mediumhigh heat.
- When 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 Mexican Seasoning, half the garlic salt and 2 tbsp (4 tbsp) water. Cook, stirring often, until fragrant, 1 min.
- Transfer **beef** to a large bowl, then cover with foil to keep warm.

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the beef.**



Cook peppers and onions

- Heat the same pan over medium-high.
- When hot, add 1 tbsp (2 tbsp) oil, then peppers, onions and remaining garlic salt. Cook, stirring often, until **peppers** are tendercrisp, 3-4 min.

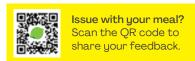


- Meanwhile, fluff rice with a fork and fold in half the green onions, then season with salt.
- Add 1 tbsp (2 tbsp) oil, then rice to the pan with veggies. Cook, stirring occasionally, until **liquid** is absorbed and **rice** starts to brown, 1-2 min.



Finish and serve

- Divide fajita rice mixture between bowls. Top with beef, tomatoes and remaining green onions.
- Sprinkle cheese over top.
- Dollop with lime crema.
- Squeeze a lime wedge over top, if desired.



Dinner Solved!