



# Tex-Mex Beef and Rice Skillet

with Cheddar Cheese and Lime Crema

Family Friendly 30-40 Minutes



Ground Beef



Enchilada Spice Blend



Tomato Salsa



Sweet Bell Pepper



Basmati Rice



Chicken Stock Powder



Cheddar Cheese, shredded



Sour Cream



Lime

## HELLO TOMATO SALSA

*This popular Mexican condiment is great as a dip or a base for boosting flavour!*

## Start here

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

**Measurements within steps** **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

## Bust out

Measuring spoons, zester, medium pot, small bowl, measuring cups, large non-stick pan, 8x8-inch baking dish

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Enchilada Spice Blend	2 tbsp	4 tbsp
Tomato Salsa	½ cup	1 cup
Sweet Bell Pepper	160 g	320 g
Basmati Rice	¾ cup	1 ½ cups
Chicken Stock Powder	1 tbsp	2 tbsp
Cheddar Cheese, shredded	½ cup	1 cup
Sour Cream	3 tbsp	6 tbsp
Lime	½	1
Sugar*	⅛ tsp	⅛ tsp
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.*

## Contact

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### 1 Cook rice

- 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 the pot from heat. Set aside, still covered.



### 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**. Cook, stirring often, until **mixture** thickens slightly, 1-2 min.



### 2 Prep

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



### 5 Assemble and bake

- Add **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 the pan.
- Broil in the **middle** of the oven until **cheese** is golden, 2-3 min.



### 3 Cook 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.\*\*



### 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.

## Dinner Solved!