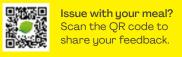


Tex-Mex Beef and Rice Skillet

with Cheddar Cheese and Lime Crema

Family Friendly

30-40 Minutes









Enchilada Spice









Sour Cream



Lime



This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!

Start here

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

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

Bust out

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

Ingredients

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	2 Person	4 Person
Ground Beef	250 g	500 g
Beyond Meat®	2	4
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	3 tbsp	6 tbsp
Lime	1/2	1
Sugar*	⅓ tsp	% 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.



- 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.



Prep

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



- Heat a large non-stick pan over mediumhigh 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.**

If you've opted to get **Beyond Meat®**, cook it for the same amount of time as the **beef** until crispy.



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 1/4 tsp (1/2 tsp) salt. Cook, stirring often, until fragrant, 30 sec.
- Add **salsa**. Cook, stirring often, until **mixture** thickens slightly, 1-2 min.



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.



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!

