



Tex-Mex Beef and Rice Skillet

with Cheddar Cheese and Lime Crema

Family Friendly

30-40 Minutes



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-  Ground Beef
-  Beyond Meat®
-  Enchilada Spice Blend
-  Tomato Salsa
-  Sweet Bell Pepper
-  Basmati Rice
-  Chicken Stock Powder
-  Cheddar Cheese, shredded
-  Sour Cream
-  Lime

CUSTOM RECIPE

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!

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
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	½	1
Sugar*	¼ tsp	½ 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.



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.



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.



Prep

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



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.



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.**

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



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!



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