



# Tex-Mex Beef and Rice Skillet

## with Cheddar Cheese

Family Friendly 30-40 Minutes

Customized Protein **+** Add **↻** Swap or **\*2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)

Swap



Chorizo Sausage, uncased  
250 g | 500 g

Swap



Plant-Based Protein Shreds  
200 g | 400 g



Ground Beef  
250 g | 500 g



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

**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.

1



### Cook rice

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

- 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 from heat. Set aside, still covered.

2



### Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.

3



### Cook beef

Swap | Chorizo Sausage

Swap | Protein Shreds

- 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.\*\*

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.

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.

6



### Finish and serve

- Divide **beef and rice skillet** between bowls.
- Dollop **sour cream** over top.

### 3 | Cook chorizo

Swap | Chorizo Sausage

If you've opted to get **chorizo**, cook and plate it in the same way the recipe instructs you to cook and plate the **beef**\*\*

### 3 | Cook protein shreds

Swap | Protein Shreds

If you've opted to get **protein shreds**, cook and plate it the same way the recipe instructs you to cook and plate the **beef**\*\*

\*\* Cook beef, chorizo and protein shreds to a minimum internal temperature of 74°C/165°F.



Issue with your meal? Scan the QR code to share your feedback.