

Tex-Mex Style Beef and Pork Skillet Rice

with Sweet Bell Peppers and Cheddar Cheese

Family Friendly

Quick

20-30 Minutes





Pork Mix





Sweet Bell Pepper







Onion, chopped



Green Onion



Cheddar Cheese, shredded





Mexican Seasoning



Vegetable Stock Powder



Garlic, cloves

Start here

- Before starting, add 1 ¼ cups water (dbl for 4 ppl) to a medium pot.
- Cover and bring to a boil over high heat.
- Wash and dry all produce.

Bust out

Measuring spoons, medium pot, measuring cups, large non-stick pan

Ingredients

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	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Basmati Rice	¾ cup	1 ½ cups
Sweet Bell Pepper	160 g	320 g
Onion, chopped	56 g	113 g
Green Onion	1	2
Cheddar Cheese, shredded	½ cup	1 cup
Ketchup	2 tbsp	4 tbsp
Mexican Seasoning	2 tbsp	4 tbsp
Vegetable Stock Powder	1 tbsp	2 tbsp
Garlic, cloves	1	2
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		

Salt and Pepper*

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

- Once water is boiling, add rice, stock powder and 1 tbsp butter (dbl for 4 ppl). Stir to combine.
- 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 mince or grate garlic.
- Finely chop green onion.



Cook veggies

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add ½ tbsp oil (dbl for 4 ppl), then onions and peppers. Cook, stirring occasionally, until veggies are tender-crisp, 3-4 min.
- · Season with salt and pepper.
- Transfer **veggies** to a plate, then cover to keep warm.



Cook beef and pork

- Add ½ tbsp oil (dbl for 4 ppl), then beef and pork mix. Cook, breaking up meat into smaller pieces, until no pink remains,
 4-5 min.**
- Season with **salt** and **pepper**.



Assemble beef and pork skillet rice

- Reduce heat to medium.
- Add Mexican Seasoning, garlic, ketchup and 2 tbsp water (dbl for 4 ppl) to the pan with beef and pork. Cook, stirring often, until fragrant, 1 min.
- When **rice** is done, add **veggies** and **rice** to the pan. Season with **salt** and **pepper**, then stir to combine.
- Reduce heat to low, then sprinkle cheese over top. Cover and cook until cheese melts,
 2-3 min.



Finish and serve

- Divide **beef and pork skillet rice** between plates.
- Sprinkle green onions over top.

Dinner Solved!

Contact

^{*} Pantry items

^{**} Cook to a minimum internal temperature of 74°C/165°F.