



# Tex-Mex Style Beef and Pork Skillet Rice

with Sweet Bell Peppers and Cheddar Cheese

Family Friendly 15-25 Minutes



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Ground Beef and Pork Mix



Beyond Meat®



Basmati Rice



Sweet Bell Pepper



Onion, chopped



Green Onion



Cheddar Cheese, shredded



Ketchup



Mexican Seasoning



Vegetable Stock Powder



Garlic, cloves

### 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 MEXICAN SEASONING

Smoky, sweet and spicy combined for the perfect Tex-Mex flavour!

## Start here

- Before starting, add 1 ¼ cups (2 ½ cups) water to a medium pot.
- Cover and bring to a boil over high heat.
- Wash and dry all produce.

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

## Bust out

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

## Ingredients

|                          | 2 Person | 4 Person |
|--------------------------|----------|----------|
| Ground Beef and Pork Mix | 250 g    | 500 g    |
| Beyond Meat®             | 2        | 4        |
| Basmati Rice             | ¾ cup    | 1 ½ cups |
| Sweet Bell Pepper        | 1        | 2        |
| 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*         |          |          |

\* 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.*



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1



### Cook rice

- Once **water** is boiling, add **rice, stock powder** and **1 tbsp** (2 tbsp) **butter**. Stir to combine.
- 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.

4



### Cook beef and pork

- Add ½ **tbsp** (1 tbsp) **oil**, then **beef and pork mix**. Cook, breaking up **meat** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Season with **salt** and **pepper**.

If you've opted to get **Beyond Meat®**, cook the **patties** in the same way as the **beef and pork**, but increase cooking time to 5-6 min, until crispy.\*\*

2



### Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Peel, then mince or grate **garlic**.
- Finely chop **green onion**.

5



### Assemble beef and pork skillet rice

- Reduce heat to medium.
- Add **Mexican Seasoning, garlic, ketchup** and **2 tbsp** (4 tbsp) **water** 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.

3



### Cook veggies

- Heat a large non-stick pan over medium-high heat.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, 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 and cover to keep warm.

6



### Finish and serve

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

## Dinner Solved!