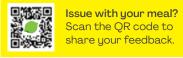


Tex-Mex Style Beef and Pork Skillet Rice

with Sweet Bell Peppers and Cheddar Cheese

Family Friendly 15-25 Minutes





Pork Mix







Basmati Rice





Green Onion

Ketchup

Sweet Bell Pepper

Onion, chopped



Cheddar Cheese,



shredded



Mexican Seasoning



Vegetable Stock Powder



Garlic, cloves



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, add 1 1/4 cups $(2^{1/2} \text{ cups})$ water to a medium pot.
- Cover and bring to a boil over high heat.
- Wash and dry all produce.

Measurements 1 tbsp within steps

(2 tbsp) 4 person

oil

Ingredient

Bust out

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

Ingredients

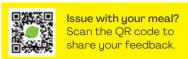
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	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Beyond Meat®		4
Basmati Rice	¾ cup	1 ½ cups
Sweet Bell Pepper	1	2
Onion, chopped	56 g	113 g
Green Onion	1	2
Cheddar Cheese, shredded	½ cup	1 cup
Ketchup	2 tbsp	4 tbsp
Mexican Seasoning	2 tbsp	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

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.





- 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.

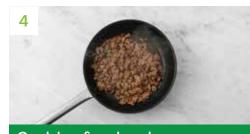


Prep

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



- · Heat a large non-stick pan over mediumhigh heat.
- When hot, add 1/2 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.



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.**



- 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.



Finish and serve

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

Dinner Solved!

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