

Tex-Mex Style Beef and Pork Skillet Rice

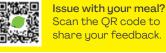
with Sweet Bell Peppers and Cheddar Cheese

Family Friendly

Quick

20 - 30 Minutes







Pork Mix





Basmati Rice



Sweet Bell Pepper

Green Onion

Ketchup





Onion, chopped



Cheddar Cheese,



Mexican Seasoning

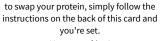


Vegetable Stock Powder



Garlic, cloves





CUSTOM RECIPE This is a Custom Recipe. If you chose

Happy cooking!

Start here

- Before starting, add 1 1/4 cups (2 ½ cups) water to a medium pot. Cover and bring to a boil over high heat.
- Wash and dry all produce.

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

Bust out

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

Inaredients

3. 5 35		
	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Ground Turkey	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*		

- * 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, sov. 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 the pot from heat. Set aside, still covered.



Prep

- Meanwhile, core, then cut **pepper** into ½inch 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 (2 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 turkey, cook it in the same way the recipe instructs you to cook the **beef and** pork mix.



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.



Finish and serve

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

Dinner Solved!