

Zesty Beef Bowls

with Lime Aioli

Family Friendly 25 - 35 Minutes



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







Enchilada Spice







Sweet Bell Pepper







Cilantro





Red Potato





Cheddar Cheese, shredded





Start here

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

Measurements , 1 tbsp (2 tbsp), within steps Ingredient

Bust out

Baking sheet, measuring spoons, zester, large bowl, parchment paper, small bowl, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Beyond Meat®	2	4
Enchilada Spice Blend	2 tbsp	4 tbsp
Red Onion	1	2
Sweet Bell Pepper	1	2
Mayonnaise	4 tbsp	8 tbsp
Cilantro	7 g	14 g
Garlic, cloves	2	4
Red Potato	350 g	700 g
Lime	1	2
Cheddar Cheese, shredded	½ cup	1 cup
Zucchini	1	2
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.



Prep and roast potatoes

- Quarter potatoes.
- Add potatoes, 1 tbsp (2 tbsp) oil and half the Enchilada Spice Blend to a parchmentlined baking sheet. Season with salt and **pepper**, then toss to coat.
- Roast in the top of the oven until potatoes are golden-brown and tender, 25-28 min.



Prep

- Meanwhile, peel, then thinly slice **onion**.
- Halve **zucchini** lengthwise, then cut into 1/4-inch half-moons.
- Peel, then mince or grate garlic.
- Core, then cut **pepper** into 1/4-inch slices.
- Roughly chop cilantro.
- Zest, then juice half the lime. Cut remaining lime into wedges.



Cook veggies

- · Heat a large non-stick pan over mediumhigh heat.
- When hot, add 1 tbsp (2 tbsp) oil, then peppers, zucchini and onions. Cook, stirring occasionally, until veggies are tender-crisp, 6-8 min.
- Transfer **veggies** to a large bowl, then cover to keep warm.



Cook beef

- Reheat the same pan over medium-high.
- When hot, add 1/2 tbsp (1 tbsp) oil, then beef. Cook, breaking up beef into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard excess fat.
- Add remaining Enchilada Spice Blend, half the garlic and 1 tbsp (2 tbsp) water. Cook, stirring often, until fragrant, 1 min.
- Season with salt and pepper, to taste.



Make lime aioli

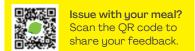
- Meanwhile, add mayo, half the cilantro, 1 tsp (2 tsp) lime zest, ½ tbsp (1 tbsp) lime juice and 1/4 tsp (1/2 tsp) garlic to a small bowl.
- Season with salt and pepper, then stir to combine.



Finish and serve

- Divide **potatoes** between bowls. Top with veggies, then beef and cheese.
- Dollop lime aioli over top.
- Sprinkle with remaining cilantro.
- Squeeze a lime wedge over top, if desired.

Dinner Solved!



If you've opted to get **Beyond Meat®**, cook it in the same way as the **beef**, until crispy.**