



# Zesty Beef Bowls

with Lime Aioli

Family Friendly 25-35 Minutes



**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!

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- Ground Beef
- Enchilada Spice Blend
- Sweet Bell Pepper
- Cilantro
- Red Potato
- Cheddar Cheese, shredded
- Beyond Meat®
- Red Onion
- Mayonnaise
- Garlic, cloves
- Lime
- Zucchini

### HELLO ENCHILADA SPICE BLEND

*This savoury blend combines warming spices with aromatic onion and garlic!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

**Measurements within steps** **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** 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	7	14
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.*



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1



### Roast potatoes

- Quarter **potatoes**.
- Add **potatoes**, **1 tbsp** (2 tbsp) **oil** and **half the Enchilada Spice Blend** to a parchment-lined 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.

4



### Cook beef

- Reheat the same pan over medium-high.
- When hot, add **½ 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.

If you've opted to get **Beyond Meat® patties**, when the pan is hot, add **½ tbsp** (1 tbsp) **oil**, then **patties**. Cook, breaking up **patties** into bite-sized pieces, until crispy, 5-6 min.\*\* Follow the rest of the recipe as written.

2



### Prep

- Meanwhile, peel, then thinly slice **onion**.
- Halve **zucchini** lengthwise, then cut into ¼-inch half-moons.
- Peel, then mince or grate **garlic**.
- Core, then cut **pepper** into ¼-inch slices.
- Roughly chop **cilantro**.
- Zest, then juice **half the lime**. Cut **remaining lime** into wedges.

5



### Make lime aioli

- Meanwhile, add **mayo**, **half the cilantro**, **1 tsp** (2 tsp) **lime zest**, **½ tbsp** (1 tbsp) **lime juice** and **¼ tsp** (½ tsp) **garlic** to a small bowl.
- Season with **salt** and **pepper**, then stir to combine.

3



### Cook veggies

- Heat a large non-stick pan over medium-high 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 to a large bowl, then cover to keep warm.

6



### 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!