

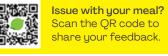
CUSTOM RECIPE This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set. Happy cooking!

Zesty Beef Bowls

with Lime Aioli

Family Friendly 25–35 Minutes









Ground Beef



Enchilada Spice



Blend





Mayonnaise

Red Onion

Sweet Bell Pepper





Cilantro



Red Potato





Cheddar Cheese, shredded



Zucchini

HELLO ENCHILADA SPICE BLEND

Start here

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

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



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.



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.



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 to a large bowl, then cover to keep warm.



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.



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.



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!

