



\*\*In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package rest assured it contains the correct amount.

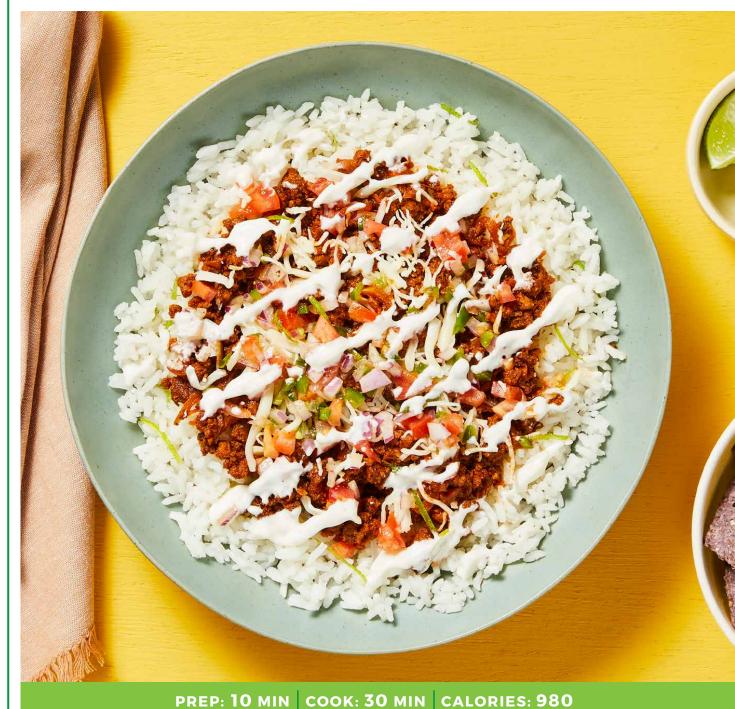
# HELLO

# HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

# SAN ANTONIO BEEF BOWLS

with Blue Corn Tortilla Chips, Fresh Salsa & Lime Crema



7



# MAKE IT YOUR OWN

Want to transform your chips into a topping? Brush 'em with oil and bake until extra-crunchy, then crumble over your bowl!

# **BUST OUT**

2 Small bowls

Large pan

- Zester
- Small pot
- Kosher salt
- Black pepper
- Olive oil (**1 TBSP** | **1 TBSP**)
- Butter (2 TBSP | 3 TBSP)
  Contains: Milk

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\*Ground Beef is fully cooked when internal temperature reaches 160°.



#### 1 PREP

- Wash and dry produce.
- Finely dice tomato. Halve, peel, and thinly slice onion; finely chop a few slices until you have 2 TBSP. Zest and quarter lime. Halve, deseed, and finely chop jalapeño. (TIP: Leave seeds in for more spice!) Peel and finely chop garlic.



#### 2 COOK RICE

- In a small pot, combine rice, ¾ cup water (1½ cups for 4 servings), and a big pinch of salt. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



# **3 MAKE SALSA**

 While rice cooks, in a small bowl, combine tomato, chopped onion, half the lime zest, a squeeze of lime juice, a drizzle of olive oil, and as much jalapeño as you like. Season generously with salt and pepper. Set aside.



#### 4 COOK BEEF

- Heat a large drizzle of olive oil in a large pan over medium-high heat. Add sliced onion and a big pinch of salt. Cook, stirring, until slightly softened, 2-3 minutes.
- Add beef\*, garlic, Southwest Spice Blend, and another big pinch of salt. (TIP: If you like things spicy, add any remaining jalapeño.) Cook, breaking up meat into pieces, until browned and cooked through, 3-4 minutes. TIP: If there's excess grease in your pan, carefully pour it out.
- Stir in tomato paste and stock concentrate, then add ¼ cup water (⅓ cup for 4 servings). Cook until slightly thickened, 1-2 minutes more.
- Stir in **1 TBSP butter** until melted; turn off heat.



### **5 MAKE CREMA**

 While beef cooks, in a second small bowl, combine sour cream with a squeeze of lime juice. Season with salt and pepper. Add water 1 tsp at a time until mixture reaches a drizzling consistency.



# 6 FINISH & SERVE

- Fluff rice with a fork; stir in remaining lime zest and 1 TBSP butter (2 TBSP for 4 servings). Season with salt and pepper.
- Divide rice between bowls. Top with beef mixture, Monterey Jack, salsa, and crema. Serve with tortilla chips and remaining lime wedges on the side.