



SAN ANTONIO BEEF BOWLS

with Blue Corn Tortilla Chips, Fresh Salsa & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tomato



1 | 1
Red Onion



1 | 1
Lime



1 | 1
Jalapeño



1 Clove | 2 Cloves
Garlic



½ Cup | 1 Cup
Jasmine Rice



10 oz | 20 oz
Ground Beef**



1 TBSP | 2 TBSP
Southwest Spice Blend



1 | 2
Tomato Paste



1 | 2
Beef Stock Concentrate



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



¼ Cup | ½ Cup
Monterey Jack
Cheese
Contains: Milk



1.5 oz | 3 oz
Blue Corn
Tortilla Chips
Contains: Sesame



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

**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.



HelloCustom

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



1 | 2
Tofu
Contains: Soy
Calories: 800



10 oz | 20 oz
Chopped Chicken
Breast
Calories: 800



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 980



BUST OUT

- Zester
 - Small pot
 - 2 Small bowls
 - Large pan
 - Paper towels [Ⓢ]
 - Kosher salt
 - Black pepper
 - Olive oil (1 TBSP | 1 TBSP)
 - Butter (2 TBSP | 3 TBSP)
- Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.



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**.

- Ⓢ Open and drain **tofu**; press out excess water with paper towels. Halve crosswise, then stand tofu upright and halve vertically. Lay flat and cut into ¾-inch cubes.



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 START 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.
- Using a spatula, arrange beef into an even layer. Cook, undisturbed, until browned on bottom, 3-4 minutes. Break up into pieces; cook, stirring occasionally, until beef is cooked through, 3-4 minutes more. TIP: If there's excess grease in your pan, carefully pour it out.

- Ⓢ Open package of **chicken*** and drain off any excess liquid. Swap in **tofu** or chicken for beef (no need to break up into pieces!).



5 FINISH BEEF

- To pan with **beef**, stir in **tomato paste** and **stock concentrate**, then add ¼ cup water (½ cup for 4 servings). Cook until slightly thickened, 1-2 minutes more.
- Stir in 1 TBSP **butter** until melted; turn off heat.



6 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.



7 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.

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

Ⓢ *Chicken is fully cooked when internal temperature reaches 165°.