



LOADED CANTINA BEEF & RICE BAR

with sides & toppings for everyone to build their perfect plate

INGREDIENTS

2 PERSON | 4 PERSON

-  **¾ Cup | 1½ Cups**
Jasmine Rice
-  **1 | 2**
Long Green Pepper
-  **2 | 4**
Scallions
-  **1 | 2**
Lime
-  **4 oz | 8 oz**
Pineapple
-  **1 tsp | 2 tsp**
Garlic Powder
-  **10 oz | 20 oz**
Ground Beef**
-  **1 TBSP | 2 TBSP**
Mexican Spice Blend
-  **1 | 2**
Tomato Paste
-  **1 | 2**
Beef Stock Concentrate
-  **½ Cup | 1 Cup**
Mexican Cheese Blend
Contains: Milk
-  **3 TBSP | 6 TBSP**
Sour Cream
Contains: Milk
-  **2 tsp | 4 tsp**
Hot Sauce



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

**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.

-  **2 | 4**
Flour Tortillas
Contains: Soy, Wheat
-  **½ Cup | 1 Cup**
Guacamole
- Calories: 1250**
- Calories: 1140**



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 1030



HELLO

BUILD-A-PLATE

Delight everyone's palates with this customizable meal! If you chose to add extras, you can whip up burritos and serve with guacamole!

BEST PRESSED

In Step 4, press the beef into an even layer in the pan and let it cook for a bit (without stirring) to help it develop crispy, delicious edges that translate into major savory flavor.

BUST OUT

- Small pot
 - Large pan
 - Strainer
 - Paper towels
 - Kosher salt
 - Black pepper
 - Cooking oil (2 tsp | 2 tsp)
 - Butter (1 TBSP | 2 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.

HOW WAS YOUR MEAL?



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1 COOK RICE

- Wash and dry produce.
- In a small pot, combine **rice**, **1¼ cups water (2¼ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to use in Step 5. **TIP: If you added any other items to your meal (apps, sides, and/or dessert), you can get started on them now!**



4 COOK BEEF

- Heat a **drizzle of oil** in pan used for green pepper over medium-high heat. Add **beef***, **scallion whites**, **Mexican Spice Blend**, and **remaining garlic powder**. Cook, breaking up meat into pieces, until scallions are slightly softened, 1-2 minutes. Carefully drain any excess grease from pan.
- Stir in **tomato paste**, **stock concentrate**, and **¼ cup water (½ cup for 4 servings)**. Cook, stirring, until beef is cooked through, 3-4 minutes. Turn off heat. Stir in **juice from half the lime**.



2 PREP

- Meanwhile, halve, core, and thinly slice **green pepper** into strips. Trim and thinly slice **scallions**, separating whites from greens. Quarter **lime**. Drain **pineapple**; roughly chop.



5 FINISH RICE

- Stir **1 TBSP butter (2 TBSP for 4 servings)** into **rice** until melted and combined; fluff with a fork.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.



3 COOK GREEN PEPPER

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **green pepper** and season with **salt** and **pepper**. Cook, stirring occasionally, until beginning to brown, 3-4 minutes.
- Stir in **half the garlic powder** and **¼ cup water**. Cook, stirring, until pepper is slightly softened and water evaporates, 2-3 minutes.
- Turn off heat; transfer to a small serving bowl. Wipe out pan.



6 SERVE

- Serve **rice**, **beef**, **green pepper**, **pineapple**, **scallion greens**, **Mexican cheese blend**, **sour cream**, **hot sauce**, and **remaining lime wedges** family style and let everyone build their own bowl.
- Serve **tortillas** with **beef and rice bar** to build burritos.
- Serve **guacamole** alongside **beef and rice bar**.

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