



## TEX-MEX BEEF & BELL PEPPER GRAIN BOWLS

with Guacamole, Sour Cream & Tortilla Chips

### 15-MINUTE MEALS

Tasty three-step recipes with minimal prep and cleanup that come together in a flash—save time while eating well!



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.

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CALORIES: 880



## BUST OUT 2 PERSON | 4 PERSON

- Large pan

- Kosher Salt
- Black Pepper
- Cooking Oil
- Sugar

## MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

### 1 PREP



**1 | 2**  
Green Bell  
Pepper



**1½ oz | 3 oz**  
Blue Corn  
Tortilla Chips  
*Contains: Sesame*

### 2 COOK BEEF & PEPPER



**10 oz | 20 oz**  
Ground Beef



**1 TBSP | 2 TBSP**  
Mexican Spice  
Blend



**1 | 2**  
Tex-Mex Paste

### 3 FINISH & SERVE



**1 | 2**  
Microwavable  
Grain Blend  
*Contains: Wheat*



**4 TBSP | 8 TBSP**  
Guacamole



**3 TBSP | 6 TBSP**  
Sour Cream  
*Contains: Milk*



**1 tsp | 2 tsp**  
Hot Sauce

- **Wash and dry produce.**
- Halve, core, and thinly slice **bell pepper** into strips. Crush **tortilla chips** in their bag.

- Heat a **drizzle of oil** in a large, preferably nonstick, pan (**for 4 servings, use a large, high-sided pan**) over medium-high heat. Add **beef\*** and cook, breaking up meat into pieces, until browned, 3-5 minutes.
- Add **bell pepper, Mexican Spice Blend,** and **½ tsp sugar (1 tsp for 4)**. Stir to combine. Cook, stirring occasionally, until bell pepper begins to soften and beef is cooked through, 2-3 minutes. **TIP: If there's excess grease in your pan, carefully pour it out.**
- Stir in **Tex-Mex paste** until combined. Cook, stirring occasionally, until bell pepper is tender, 2-3 minutes more. Taste and season with **salt** and **pepper** if desired.

- Meanwhile, gently massage **grain blend** in package to break up grains. Partially open package; microwave for 90 seconds. **TIP: Microwave times may vary—be careful when handling and opening package.**
- Divide grain blend between bowls. Top with **Tex-Mex beef**. Garnish with **sour cream, tortilla chips,** and **guacamole**. Serve with **hot sauce** on the side.



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