



# SAN ANTONIO BEEF BOWLS

with Blue Corn Tortilla Chips, Fresh Salsa & Lime Crema

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Roma Tomato



1 | 1  
Yellow 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



1.5 oz | 3 oz  
Tomato Paste



1 | 2  
Beef Stock Concentrate



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk



½ Cup | ½ Cup  
Monterey Jack Cheese  
Contains: Milk



1.5 oz | 3 oz  
Blue Corn Tortilla Chips



## HELLO

### LIME CREMA

A tangy, creamy, oh-so-satisfying drizzle to tame the heat in these spiced beef bowls.

PREP: 10 MIN | COOK: 30 MIN | CALORIES: 940



## MAKE IT YOUR OWN

The beauty of a rice bowl is that you get to make it exactly the way you like it! Craving your crema on the side for a chip dipper? You do you! Prefer everything mixed together instead of layered in your bowl? Go for it! Want to transform your chips into a crispy topping? Crumble 'em and sprinkle 'em over your bowl!

## BUST OUT

- Zester
- Small pot
- 2 Small bowls
- Large pan
- 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**. Finely chop **jalapeño**, removing ribs and seeds for less heat. **(TIP: Leave seeds in if you prefer more spice!)** Peel and finely chop **garlic**.



### 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**, 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**, **stock concentrate**, and **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.



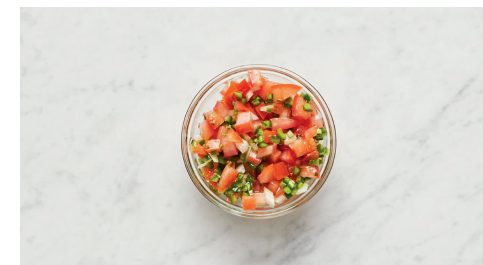
### 2 COOK RICE

- 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.



### 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.



### 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.



### 6 FINISH & SERVE

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