TEX-MEX BEEF ENCHILADA BOWLS

with Salsa Mexicana & Spiced Crema

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 800

HELLO FRESH

INGREDIENTS

2 PERSON | 4 PERSON

- **1 | 2** Roma Tomato
- **1 | 2** Yellow Onion
- **1 | 1** Lime
- **1 | 2** Long Green Pepper
- **½ Cup | 1 Cup** Jasmine Rice
- **4 TBSP | 8 TBSP** Sour Cream — Contains: Milk
- **1 TBSP | 2 TBSP** Southwest Spice Blend
- **10 oz | 20 oz** Ground Beef
- **1 | 2** Tex-Mex Paste
- **¼ Cup | ½ Cup** Monterey Jack Cheese — Contains: Milk

HELLO

SALSA MEXICANA

This timeless topper adds refreshing flavor and texture to your bowls.

HFRC_43.15_R45255D_TEX-MEX BEEF ENCHILADA BOWLS.indd 1 10/7/21 10:42 AM

HELLO FRESH

SLICE OF LIFE

Always seem to squish tomatoes when you're trying to slice or dice 'em? Try switching to a serrated or bread knife! The teeth on the blade will cut through the skin every time. Bye-bye, accidental tomato sauce.

BUST OUT

- Zester
- Small pot
- 2 Small bowls
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp** | **2 tsp**)
- Butter (**1 TBSP** | **2 TBSP**)
  Contains: Milk

GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

(646) 846-3663

HelloFresh.com

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

1 PREP

- **Wash and dry produce.**
- Dice **tomato**. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP **(3 TBSP for 4 servings)**. Zest and quarter **lime**. Halve, core, and thinly slice **green pepper** into strips.

2 COOK RICE

- In a small pot, combine **rice**, **¾ cup water (1½ 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 serve.

3 MAKE SALSA & CREMA

- While rice cooks, in a small bowl, combine **tomato**, **minced onion**, and **juice from half the lime**. Season with **salt** and **pepper**.
- In a separate small bowl, combine **sour cream** and **¼ tsp Southwest Spice (½ tsp for 4 servings)**. (You'll use more Southwest Spice in the next step.) Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.

4 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **green pepper** and cook until slightly softened, 2-3 minutes.
- Add **sliced onion** and cook, stirring occasionally, until veggies are browned and tender, 5-7 minutes.
- Add **2 TBSP water (4 TBSP for 4 servings)**, **half the remaining Southwest Spice (you'll use the rest in the next step)**, **salt**, and **pepper**. Cook until water has mostly evaporated and veggies are coated, 1-2 minutes.
- Turn off heat. Transfer to a plate; cover to keep warm. Wipe out pan.

5 COOK BEEF

- Heat a **drizzle of oil** in pan used for veggies over medium-high heat. Add **beef*** and cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. TIP: If there's excess grease in your pan, carefully pour it out.
- Stir in **Tex-Mex paste** and **remaining Southwest Spice** until combined. Add **¼ cup water (⅓ cup for 4 servings)**; simmer until mixture is reduced and saucy, 2-3 minutes more.
- Remove from heat and stir in **1 TBSP butter (2 TBSP for 4)** until melted. Season with **salt** and **pepper**.

6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lime zest** and season with **salt** and **pepper**.
- Divide rice between bowls and top with **beef mixture**, **veggies**, **Monterey Jack**, **salsa**, and **crema**. Serve with **remaining lime wedges** on the side.

WK 43-15