



# Fajita-Style Beef Bowls

## with Basmati Rice and Lime Crema

25 Minutes

Customized Protein

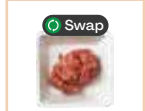
+ Add

Swap

or

x2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://hellofresh.ca)



Ground Turkey  
250 g | 500 g



Ground Beef  
250 g | 500 g



Yellow Onion  
½ | 1



Mexican Seasoning  
16 g | 32 g



Basmati Rice  
¾ cup | 1 ½ cups



Green Onion  
2 | 2



Sweet Bell Pepper  
1 | 2



Tomato  
1 | 2



Monterey Jack Cheese, shredded  
½ cup | 1 cup



Garlic Salt  
4 g | 8 g



Sour Cream  
1 | 2



Lime  
1 | 1

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.  
*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

Ingredient quantities 56 g | 113 g  
2-serving | 4-serving

1



### Cook rice

- Before starting, wash and dry all produce.
- Using a strainer, rinse **rice** until water runs clear.
- To a medium pot, add 1 **¼ cups** (2 ½ cups) water and **½ tsp** (¼ tsp) **salt**. Cover and bring to a boil.
- Once boiling, add **rice**, then reduce heat to low. Cover and cook for 12-14 min, until **rice** is tender and liquid is absorbed.
- Remove from heat. Set aside, still covered.

2



### Prep veggies and make lime crema

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Peel, then cut **half the onion** (whole onion for 4 servings) into ½-inch pieces.
- Cut **tomato** into ½-inch pieces. Thinly slice **green onions**.
- Zest, then juice **half the lime** (whole lime for 4 servings). Cut **any remaining lime** into wedges.
- To a small bowl, add **¼ tsp** (½ tsp) **lime zest**, **1 tsp** (2 tsp) **lime juice** and **sour cream**. Season with **salt** and **pepper**, then stir to combine. Set aside.

3



### Cook beef

- [Swap](#) | [Ground Turkey](#)
- Heat a large non-stick pan over medium-high.
  - When hot, add **½ tbsp** (1 tbsp) **oil**, then **beef**.
  - Cook for 4-5 min, breaking up **beef** into smaller pieces, until no pink remains.\*\*
  - Carefully drain and discard excess fat.
  - Add **Mexican Seasoning**, **half the garlic salt** and **2 tbsp** (4 tbsp) **water**.
  - Cook for 1 min, stirring often, until fragrant.
  - Transfer **beef** to a large bowl, then cover with foil to keep warm.

4



### Cook peppers and onions

- Reheat the same pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **peppers**, **onions** and **remaining garlic salt**.
- Cook for 3-4 min, stirring often, until **peppers** are tender-crisp.

5



### Assemble fajita rice

- Meanwhile, fluff **rice** with a fork and fold in **half the green onions**, then season with **salt**.
- Add **1 tbsp** (2 tbsp) **oil**, then add **rice** to the pan with **veggies**.
- Cook for 1-2 min, stirring occasionally, until liquid is absorbed and **rice** starts to brown.

6



### Finish and serve

- Divide **fajita rice** between bowls. Top with **beef**, **tomatoes** and **remaining green onions**.
- Sprinkle **cheese** over top.
- Dollop with **lime crema**.
- Squeeze a **lime wedge** over top, if you like.

Measurements within steps

1 tbsp	(2 tbsp)	oil
2-serving	4-serving	Ingredient

#### For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. 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.

### 3 | Cook turkey

[Swap](#) | [Ground Turkey](#)

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef**\*\*

\*\* Cook to a minimum internal temperature of 165°F.