



# Beef Luau Bowls

with Kiwi Salsa

**FAMILY** 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

-  Ground Beef
-  Kiwi
-  Garlic
-  Jasmine Rice
-  Poblano Pepper
-  Roma Tomato
-  Onion, chopped
-  Teriyaki Sauce
-  Lime
-  Sour Cream

**HELLO KIWI**

*Kiwi adds the perfect sweet kick to a zesty salsa!*

# START HERE

Before starting, wash and dry all produce.

## Bust Out

Measuring Cups & Spoons, Medium Bowl, Microplane/Zester, Medium Pot, Small Bowl, Large Non-Stick Pan

## Ingredients

|                  | 2 Person | 4 Person |
|------------------|----------|----------|
| Ground Beef      | 250 g    | 500 g    |
| Kiwi             | 1        | 2        |
| Garlic           | 6 g      | 12 g     |
| Jasmine Rice     | ¾ cup    | 1 ½ cup  |
| Poblano Pepper   | 160 g    | 320 g    |
| Roma Tomato      | 80 g     | 160 g    |
| Onion, chopped   | 56 g     | 113 g    |
| Teriyaki Sauce   | 4 tbsp   | 8 tbsp   |
| Lime             | 1        | 2        |
| Sour Cream       | 6 tbsp   | 12 tbsp  |
| Oil*             |          |          |
| Salt and Pepper* |          |          |

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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## 1. PREP

Bring **1 ¼ cups water** (dbl for 4 ppl) to a boil in a covered medium pot. While the **water** boils, peel, then cut the **kiwi** into ¼-inch pieces. Core, then cut the **poblano** into ¼-inch pieces. Cut the **tomato** into ¼-inch pieces. Zest, then juice **half the lime**. Cut the **remaining lime** into wedges. Peel, then mince the **garlic**.



## 4. COOK BEEF & POBLANOS

Heat a large non-stick pan over medium-high heat. When pan is hot, add **1 tsp oil** (dbl for 4 ppl), then **beef** and **poblanos**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\*



## 2. COOK RICE

Add **rice** to the pot of **boiling water**. Reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.



## 5. FINISH BEEF

Add the **teriyaki sauce** and **remaining garlic** to the pan with the **beef**. Cook, stirring often, until **beef** is coated, 1-2 min.



## 3. MAKE SALSA & CREMA

While **rice** cooks, combine **kiwi, tomato, onion,** and **half the lime juice** in medium bowl. Season with **salt** and **pepper** and set aside. Stir together the **sour cream, half the lime zest, remaining lime juice** and **¼ tsp garlic** (dbl for 4ppl) in a small bowl. Season with **salt** and **pepper** and set aside.



## 6. FINISH AND SERVE

Fluff the **rice** with a fork and stir in **remaining lime zest** and season with **salt**. Divide the **rice** between plates. Top with the **teriyaki beef** and **kiwi salsa**. Spoon over the **lime crema**.

# Dinner Solved!