



# Fajita-Style Beef Bowls

with Basmati Rice and Lime Crema

Family Friendly

35 Minutes



Ground Beef



Yellow Onion



Mexican Seasoning



Basmati Rice



Green Onion



Sweet Bell Pepper



Roma Tomato



Monterey Jack Cheese, shredded



Garlic, cloves



Sour Cream



Lime

## HELLO FAJITA BOWL

*This twist on a Tex-Mex classic is going to be the ultimate family crowd-pleaser!*

## Start here

Before starting, wash and dry all produce.

### Bust out

Medium bowl, measuring spoons, zester, aluminum foil, medium pot, large bowl, small bowl, measuring cups, large non-stick pan

### Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Yellow Onion	113 g	226 g
Mexican Seasoning	2 tbsp	4 tbsp
Basmati Rice	¾ cup	1 ½ cups
Green Onion	2	2
Sweet Bell Pepper	160 g	320 g
Roma Tomato	80 g	160 g
Monterey Jack Cheese, shredded	½ cup	1 cup
Garlic, cloves	2	4
Sour Cream	3 tbsp	6 tbsp
Lime	1	1
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

### 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.*

### Contact

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### Cook rice

- Add **1 ¼ cups water** and **½ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil.
- Once boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat. Set aside, still covered.



### Cook veggies

- Heat the same pan over medium-high.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **peppers, onions** and **garlic**. Cook, stirring often, until **peppers** are tender-crisp, 3-4 min.
- Remove the pan from heat, then transfer **pepper mixture** to a medium bowl.



### Prep

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



### Assemble fajita rice

- Fluff **rice** with a fork, then season with **salt**.
- Heat the same pan over medium-high.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **rice**. Cook, stirring occasionally, until **liquid** is absorbed and **rice** starts to brown, 1-2 min.
- Add **green onions** and **pepper mixture**. Season with **salt** and **pepper**. Stir until warmed through, 1-2 min.



### Cook beef

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Carefully drain and discard excess fat.
- Add **Mexican Seasoning**. Cook, stirring often, until fragrant, 1 min. Season with **salt** and **pepper**, to taste.
- Transfer **beef** to a large bowl. Cover with foil to keep warm.



### Finish and serve

- Divide **fajita rice mixture** between bowls. Top with **beef** and **tomatoes**.
- Sprinkle **cheese** over top.
- Dollop with **lime crema**.
- Squeeze a **lime wedge** over top, if desired.

**Dinner Solved!**