



Fajita-Style Beef Bowls

with Basmati Rice and Lime Crema

30 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!



Ground Beef



Ground Turkey



Yellow Onion



Mexican Seasoning



Basmati Rice



Green Onion



Sweet Bell Pepper



Roma Tomato



Monterey Jack Cheese, shredded



Garlic Salt



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
Ground Turkey	250 g	500 g
Yellow Onion	56 g	113 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 Salt	1 tsp	2 tsp
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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1



Cook rice

- Add **1 ¼ cups water** and **⅛ 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.

4



Cook peppers and onions

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

2



Prep

- Meanwhile, core, then cut **pepper** into ½-inch pieces.
- Peel, then cut **half the onion** into ½-inch pieces (whole onion for 4 ppl).
- Cut **tomato** into ½-inch pieces.
- Thinly slice **green onions**.
- 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.

5



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 and onions**. Season with **salt** and **pepper**. Stir until warmed through, 1-2 min.

3



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**, **half the garlic salt** and **2 tbsp water** (dbl for 4 ppl). Cook, stirring often, until fragrant, 1 min.
- Transfer **beef** to a large bowl, then cover with foil to keep warm.

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef**. No need to drain and discard fat.

6



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!