



Fajita-Style Beef Bowls

with Basmati Rice and Lime Crema

Family Friendly 30 Minutes



Issue with your meal?
Scan the QR code to
share your feedback.



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



Chicken Breasts



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 the ultimate family crowd-pleaser!

Start here

Before starting, wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

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
Chicken Breasts*	2	4
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	95 g	190 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 beef and chicken to a minimum internal temperatures of 74°C/165°F.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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.

1



Cook rice

- Add **1 ¼ cups** (2 ½ cups) **water** and **¼ tsp** (¼ tsp) **salt** 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 pot from heat. Set aside, still covered.

4



Cook peppers and onions

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

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** (½ tsp) **lime zest**, **1 tsp** (2 tsp) **lime juice** and **sour cream** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.

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 **rice** to the pan with **veggies**. Cook, stirring occasionally, until **liquid** is absorbed and **rice** starts to brown, 1-2 min.

3



Cook beef

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, 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** (4 tbsp) **water**. 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 **chicken breasts**, pat dry with paper towels, then cut into 2-inch pieces. Cook **chicken pieces** in the same way the recipe instructs you to cook the **beef**.**

6



Finish and serve

- Divide **fajita rice mixture** 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 desired.

Dinner Solved!



Issue with your meal?
Scan the QR code to
share your feedback.