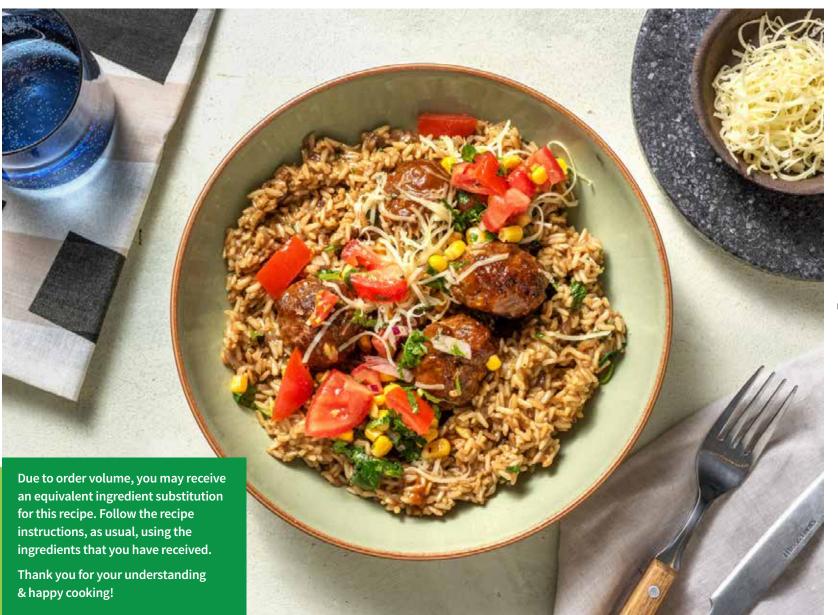


Saucy Tex Mex Beef Meatballs with Spanish Rice and Corn Salsa

Family

30 Minutes





Ground Beef













Corn Kernels



Cilantro



Mexican Seasoning



Red Onion, chopped

Panko Breadcrumbs



Monterey Jack Cheese, shredded



All-Purpose Flour



Concentrate

ENCHILADA SAUCE

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

Baking sheet, medium bowl, measuring spoons, aluminum foil, medium pot, large bowl, measuring cups, whisk, large non-stick pan

Ingredients

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	2 Person	4 Person
Ground Beef	250 g	500 g
Long Grain Rice	¾ cup	1 ½ cup
Roma Tomato	80 g	160 g
Cilantro	7 g	14 g
Corn Kernels	56 g	113 g
Red Onion, chopped	56 g	113 g
Mexican Seasoning	1 tbsp	2 tbsp
Panko Breadcrumbs	⅓ cup	½ cup
Monterey Jack Cheese, shredded	⅓ cup	½ cup
All-Purpose Flour	1 tbsp	2 tbsp
Beef Broth Concentrate	1	2
Oil*		
0 1 10 +		

Salt and Pepper*

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.

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Prep

Cut **tomato** into ½-inch pieces. Roughly chop **cilantro**. Stir together **tomato**, **corn**, **half the cilantro**, **a quarter of the onions** and ½ **tbsp oil** (dbl for 4ppl) in a medium bowl. Season with **salt** and **pepper**. Set aside.



Cook rice

Heat a medium pot over medium heat. When hot, add ½ tbsp oil, then remaining onions. Cook, stirring often, until softened, 3-4 min. Add rice and half the Mexican seasoning. Cook, stirring often, until fragrant, 1-2 min. Add 1 ¼ cups water (dbl for 4ppl) and bring to a boil. Once boiling, reduce heat low. Cover and cook, until rice is tender and water has absorbed, 15-18 min.



Make meatballs

Combine beef, breadcrumbs and ¼ tsp salt (dbl for 4ppl) in a large bowl. Season with pepper. Divide mixture into 8 equal-sized meatballs (16 for 4ppl). Arrange meatballs on a foil-lined baking sheet. Bake in the middle of the oven until golden and cooked through, 8-10 min.**



Make sauce

While **meatballs** roast, heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4ppl) and sprinkle over the **flour**. Whisk until a paste forms. Add **remaining Mexican seasoning, broth concentrate** and ³/₄ **cup water** (dbl for 4ppl). Bring to a boil, then reduce heat to medium-low. Cook, stirring often, until slightly thickened, 5-7 min. Season with **pepper**.



Finish & serve

When **meatballs** are done, add to the pan with **sauce** and toss to coat. Fluff **rice** with a fork. Stir in **remaining cilantro** and season with **salt**. Divide **rice** between plates. Top with **meatballs**, **sauce** and **corn salsa**. Sprinkle **cheese** over **meatballs**.

Dinner Solved!

^{*} Pantry items

^{**} Cook to a minimum internal temperature of 71°C/160°F.