



Saucy Tex Mex Beef Meatballs

with Spanish Rice and Corn 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



Long Grain Rice



Roma Tomato



Cilantro



Corn Kernels



Red Onion, chopped



Mexican Seasoning



Panko Breadcrumbs



Monterey Jack Cheese, shredded



All-Purpose Flour



Beef Broth Concentrate

ENCHILADA SAUCE

Making your own enchilada sauce couldn't be more simple - or tasty!

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

	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	¼ cup	½ cup
Monterey Jack Cheese, shredded	¼ cup	½ cup
All-Purpose Flour	1 tbsp	2 tbsp
Beef Broth Concentrate	1	2
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.

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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.



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 **¾ 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**.



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.



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!



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.**