



# Southwestern Beef Bowls

with Lime Aioli

Family Friendly

30 Minutes



Ground Beef



Southwest Spice Blend



Red Onion



Sweet Bell Pepper



Mayonnaise



Cilantro



Garlic



Red Potato



Lime



Cheddar Cheese, shredded

HELLO SOUTHWESTERN SPICE

*Southwestern spice adds the perfect sweet, smoky, spicy punch!*

## Start here

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

## Bust out

Baking sheet, measuring spoons, zester, large bowl, parchment paper, small bowl, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Southwest Spice Blend	1 tbsp	2 tbsp
Red Onion	113 g	226 g
Sweet Bell Pepper	160 g	320 g
Mayonnaise	4 tbsp	8 tbsp
Cilantro	7 g	14 g
Garlic	6 g	12 g
Red Potato	360 g	720 g
Cheddar Cheese, shredded	½ cup	1 cup
Lime	1	2
Oil*		
Salt and Pepper*		

\* Pantry items

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

## Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



## Roast potatoes

Quarter **potatoes**. Add **potatoes**, **1 tbsp oil** (dbl for 4 ppl) and **half the Southwest Spice Blend** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **top** of the oven until the **potatoes** are golden-brown, 25-28 min.



## Cook beef

Reheat the same pan over medium-high. 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 **remaining Southwest Spice Blend** and cook, stirring often, until fragrant, 1 min. Season with **salt** and **pepper**.



## Prep

While **potatoes** roast, peel, then thinly slice the **onion**. Peel, then mince or grate **garlic**. Core, then cut **pepper** into ¼-inch slices. Roughly chop **cilantro**. Zest, then juice **half the lime**. Cut **remaining lime** into wedges.



## Make lime aioli

While **beef** cooks, stir together **mayo**, **cilantro**, **1 tsp lime zest**, **½ tbsp lime juice** and **¼ tsp garlic** (dbl all for 4 ppl) in a small bowl. Season with **salt** and **pepper**.



## Cook peppers

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **peppers**, **onions** and **half the garlic**. Cook, stirring occasionally, until the **peppers** are tender-crisp, 5-6 min. Transfer **peppers** to a large bowl. Cover to keep warm.



## Finish and serve

Divide **potatoes** between bowls. Top with **peppers**, then **beef** and **cheddar cheese**. Dollop **lime aioli** over top. Squeeze over a **lime wedge**, if desired.

## Dinner Solved!