



# Veggie Taco Bowls

with Beyond Meat® and Mexican-Style Red Rice

Veggie

Spicy

35 Minutes



Beyond Meat®



Sour Cream



Roma Tomato



Sweet Bell Pepper



Lime



Cheddar Cheese, shredded



Mexican Seasoning



Tomato Sauce Base



Basmati Rice



Green Onion



Chipotle Powder



Garlic Salt

HELLO BEYOND MEAT®

*You won't believe the meat-like texture of this plant-based protein!*

## Start here

Before starting, wash and dry all produce.

### Bust out

Measuring spoons, zester, medium pot, small bowl, measuring cups, large non-stick pan

### Ingredients

	2 Person	4 Person
Beyond Meat®	2	4
Sour Cream	3 tbsp	6 tbsp
Roma Tomato	80 g	160 g
Sweet Bell Pepper	160 g	320 g
Lime	1	1
Cheddar Cheese, shredded	¼ cup	½ cup
Mexican Seasoning	1 tbsp	2 tbsp
Tomato Sauce Base	2 tbsp	4 tbsp
Basmati Rice	¾ cup	1 ½ cups
Green Onion	2	2
Chipotle Powder 🌶️	¼ tsp	½ tsp
Garlic Salt	½ tsp	1 tsp
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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### Prep

- Thinly slice **green onions**.
- Cut **tomato** into ¼-inch pieces.
- Core, then cut **pepper** into ¼-inch slices.
- Zest **half the lime** (whole lime for 4 ppl). Cut **lime** into wedges.
- Add **lime zest** and **sour cream** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.



### Cook Beyond Meat®

- Add **1 tbsp oil** (dbl for 4 ppl) to the same pan, then **Beyond Meat®**.
- Break up **patties** into bite-sized pieces, then add **Mexican Seasoning** and **¼ tsp chipotle powder** (dbl for 4 ppl).
- Cook, stirring occasionally, until slightly crispy, 5-6 min. \*\* Season with **¼ tsp salt** (dbl for 4 ppl) and **pepper**.
- Remove the pan from heat.



### Cook rice

- Heat a medium pot over medium heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **tomato sauce base** and **rice**. Cook, stirring often, until fragrant, 1-2 min.
- Add **1 ¼ cups water** (dbl for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove the pot from heat.
- Season **rice** with **½ tsp garlic salt** (dbl for 4 ppl), then stir in **tomatoes**.
- Cover and set aside.



### Finish rice

- Once **rice** is tender, fluff with a fork.
- Stir in **half the green onions**, then season with **salt** and **pepper**, to taste.



### Cook peppers

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **peppers**. Cook, stirring often, until tender-crisp, 3-4 min.
- Season with **salt** and **pepper**, to taste.
- Transfer **peppers** to a plate, then cover to keep warm.



### Finish and serve

- Divide **Mexican-style red rice** between bowls. Top with **Beyond Meat®** and **peppers**.
- Sprinkle with **cheese**, then top with **a dollop of lime crema**.
- Sprinkle with **remaining green onions**.
- Squeeze a **lime wedge** over top, if desired.

## Dinner Solved!