



Zesty Beef Bowls

with Lime Aioli

30 Minutes



Ground Beef



Enchilada Spice Blend



Red Onion



Sweet Bell Pepper



Mayonnaise



Cilantro



Garlic, cloves



Red Potato



Lime



Cheddar Cheese, shredded



Zucchini

HELLO ENCHILADA SPICE BLEND

This savoury blend combines warming spices with aromatic onion and garlic!

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
Enchilada Spice Blend	2 tbsp	4 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, cloves	2	4
Red Potato	360 g	720 g
Lime	1	2
Cheddar Cheese, shredded	½ cup	1 cup
Zucchini	200 g	400 g
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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Roast potatoes

Quarter **potatoes**. Add **potatoes**, **1 tbsp oil** (dbl for 4 ppl) and **half the Enchilada 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 **potatoes** are golden-brown and tender, 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 Enchilada Spice Blend**. Cook, stirring often, until fragrant, 1 min. Season with **salt** and **pepper**, to taste.



Prep

Meanwhile, peel, then thinly slice **onion**. Halve **zucchini** lengthwise, then cut into ¼-inch-thick half-moons. 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

Meanwhile, add **mayo**, **half the cilantro**, **1 tsp lime zest**, **½ tbsp lime juice** and **¼ tsp garlic** (dbl all for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine.



Cook veggies

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **peppers**, **zucchini**, **onions** and **half the garlic**. Cook, stirring occasionally, until **veggies** are tender-crisp, 6-8 min. Transfer **veggies** to a large bowl, then cover to keep warm.



Finish and serve

Divide **potatoes** between bowls. Top with **veggies**, then **beef** and **cheese**. Dollop **lime aioli** over top. Sprinkle with **remaining cilantro**. Squeeze a **lime wedge** over top, if desired.

Dinner Solved!