



# 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

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

    @HelloFreshCA



## 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 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!