



# Easy Mexican Beef & Garlic Rice

with Creamy Charred Corn Slaw

Grab your Meal Kit with this symbol



Garlic Paste



Basmati Rice



Celery



Sweetcorn



Mexican Fiesta Spice Blend



Beef Strips



Enchilada Sauce



Slaw Mix



Mayonnaise



Beef Strips

Prep in: **15-25 mins**  
Ready in: **25-35 mins**

We're spicing up the table with this easy Mexican-style beef, seasoned and spiced just the way you love it. Crank it up a notch with aromatic garlic infused rice. The finishing move is in the charred corn slaw. It's sure to be a party in your mouth tonight!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Butter, Brown Sugar, Vinegar (White Wine or Rice Wine)

## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Medium saucepan with a lid · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
<b>butter*</b>	40g	80g
garlic paste	1 medium packet	1 large packet
basmati rice	1 packet	1 packet
<b>water*</b>	1½ cups	3 cups
celery	1 stalk	2 stalks
sweetcorn	1 tin	1 tin
Mexican Fiesta spice blend	1 sachet	1 sachet
beef strips	1 packet	1 packet (or 2 packets)
enchilada sauce	½ packet	1 packet
<b>brown sugar*</b>	1 tsp	2 tsp
slaw mix	1 bag (150g)	1 bag (300g)
mayonnaise	1 medium packet	1 large packet
<b>vinegar*</b> (white wine or rice wine)	drizzle	drizzle
beef strips**	1 packet	1 packet (or 2 packets)

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3438kJ (822Cal)	740kJ (177Cal)
Protein (g)	37.8g	8.1g
Fat, total (g)	39.9g	8.6g
- saturated (g)	16.6g	3.6g
Carbohydrate (g)	81g	17.4g
- sugars (g)	11.3g	2.4g
Sodium (mg)	1706mg	367mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4234kJ (1012Cal)	718kJ (172Cal)
Protein (g)	66.6g	11.3g
Fat, total (g)	48.2g	8.2g
- saturated (g)	19.9g	3.4g
Carbohydrate (g)	81g	13.7g
- sugars (g)	11.3g	1.9g
Sodium (mg)	1756mg	298mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



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1



## Make the garlic rice

- In a medium saucepan, heat half the **butter** with a dash of **olive oil** over medium heat. Cook **garlic paste** until fragrant, **1-2 minutes**.
- Add **basmati rice**, the **water** and a generous pinch of **salt**, stir, then bring to the boil.
- Reduce heat to low and cover with a lid. Cook for **10 minutes**, then remove from heat and keep covered until rice is tender and water is absorbed, **10 minutes**.

**TIP:** Cover the pan with a lid if the garlic paste starts to spatter!

**TIP:** The rice will finish cooking in its own steam so don't peek!

3



## Cook the beef

- When rice has **5 minutes** remaining, return frying pan to high heat with a drizzle of **olive oil**. When oil is hot, cook **beef strips** in batches, until browned and cooked through, **1-2 minutes**.
- Reduce heat to medium, then add **enchilada sauce (see ingredients)**, the **brown sugar**, remaining **butter** and a splash of **water**. Cook until slightly thickened, **1 minute**. Season to taste.

**TIP:** Cooking the meat in batches over a high heat helps it stay tender.

**Custom Recipe:** Cook beef strips in batches for best results.

2



## Get prepped

- While rice is cooking, thinly slice **celery**. Drain the **sweetcorn**.
- SPICY!** You may find the spice blend hot! Add less if you're sensitive to heat. In a medium bowl, combine **Mexican Fiesta spice blend** and a drizzle of **olive oil**. Add **beef strips** and toss to coat. Set aside.
- Heat a large frying pan over high heat. Cook **sweetcorn** until lightly browned, **4-5 minutes**. Transfer to a large bowl.

**TIP:** Cover the pan with a lid if the kernels are "popping" out.

**Custom Recipe:** If you've doubled your beef strips, prep as above.

4



## Serve up

- To the charred corn, add **slaw mix**, celery, **mayonnaise**, a pinch of salt and a drizzle of **vinegar** and olive oil. Stir to combine.
- Divide garlic rice between bowls. Top with creamy charred corn slaw and Mexican beef, spooning over any remaining sauce. Enjoy!

## Rate your recipe

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