

Mexican-Style Beef & Garlic Rice with Charred Corn Slaw & Enchilada Sauce

NEW



Grab your Meal Kit with this symbol











Sweetcorn

Beef Strips



Mexican Fiesta

Spice Blend

Enchilada Sauce





Slaw Mix

Baby Leaves



Mayonnaise



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

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

Olive Oil, Butter, Brown Sugar, White Wine Vinegar

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

3. 3				
	2 People	4 People		
olive oil*	refer to method	refer to method		
butter*	40g	80g		
garlic paste	1 medium packet	1 large packet		
jasmine rice	1 medium packet	1 large packet		
water*	1¼ cups	2½ cups		
sweetcorn	½ large tin	1 large tin		
beef strips	1 medium packet	2 medium packets OR 1 large packet		
Mexican Fiesta spice blend	1 medium sachet	1 large sachet		
enchilada sauce	½ medium packet	1 medium packet		
brown sugar*	1 tsp	2 tsp		
slaw mix	1 medium packet	1 large packet		
baby leaves	1 small packet	1 medium packet		
mayonnaise	1 medium packet	1 large packet		
white wine vinegar*	drizzle	drizzle		
shredded Cheddar cheese**	1 medium packet	1 large packet		

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3674kJ (878Cal)	691kJ (165Cal)
Protein (g)	40.4g	7.6g
Fat, total (g)	40.5g	7.6g
- saturated (g)	17g	3.2g
Carbohydrate (g)	86.2g	16.2g
- sugars (g)	14.4g	2.7g
Sodium (mg)	1841mg	346mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4032kJ (964Cal)	731kJ (175Cal)
Protein (g)	45.1g	8.2g
Fat, total (g)	48g	8.7g
- saturated (g)	21.5g	3.9g
Carbohydrate (g)	86.2g	15.6g
- sugars (g)	14.4g	2.6g
Sodium (mg)	1979mg	359mg

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 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

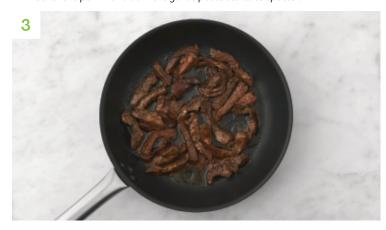




Make the garlic rice

- 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 jasmine rice, the water and a generous pinch of salt. Stir and bring to the boil.
- Reduce heat to low and cover with a lid. Cook for 12 minutes, then remove from heat and keep covered until rice is tender and water is absorbed, 10-15 minutes.

TIP: The rice will finish cooking in its own steam so don't peek!
TIP: Cover the pan with a lid if the garlic paste starts to spatter!



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, the 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.



Get prepped

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

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



Serve up

- Add slaw mix to the charred corn, along with baby leaves, mayonnaise, a pinch of salt and a drizzle of white wine vinegar and olive oil. Stir to combine.
- Divide garlic rice and charred corn slaw between bowls.
- Top with Mexican beef and spoon over any remaining sauce. Enjoy!

Custom Recipe: If you've added shredded Cheddar cheese, sprinkle over Mexican beef to serve.

Rate your recipe

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