



Mexican-Style Beef & Garlic Rice

with Charred Corn Slaw & Enchilada Sauce

NEW

Grab your Meal Kit with this symbol



Garlic Paste



Jasmine Rice



Sweetcorn



Beef Strips



Mexican Fiesta Spice Blend



Enchilada Sauce



Slaw Mix



Baby Leaves



Mayonnaise



Shredded Cheddar Cheese

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!

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

Pantry items

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

	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

2024 | CW16



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 **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!

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**, 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.

2



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.

4



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

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate