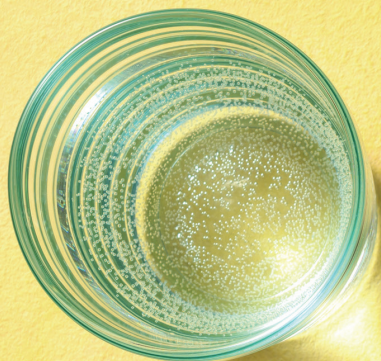




Mexican Beef Burrito Bowl with Cheddar & Sour Cream

FRESH & FAST Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 3685kJ (880Cal) | Protein 44.8g | Fat, total 48.3g - saturated 27.2g | Carbohydrate 58.6g - sugars 15.4g | Sodium 1531mg
Spicy (Mexican Fiesta spice blend, optional fresh chilli) | The quantities provided above are averages only.

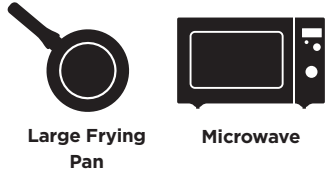
Contact us | hellofresh.co.nz/contact
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Get ready

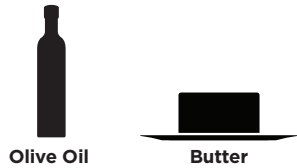
Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You'll need

(along with the basics)



From the pantry



From the cool pouch

| | 2P | 4P |
|-------------------------|--------------|--------------|
| Beef Mince | 1 small pkt | 1 medium pkt |
| Seasonal Veggie Mix | 1 pkt | 1 pkt |
| Tomato Sugo | 1 box (200g) | 1 box (400g) |
| Shredded Cheddar Cheese | 1 pkt (50g) | 1 pkt (100g) |
| Sour Cream | 1 medium pkt | 1 large pkt |

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.

1. Chop



Lemon

Tomato



Fresh Chilli (Optional)

2. Sizzle



Beef Mince

Seasonal Veggie Mix

Garlic Paste



Mexican Fiesta Spice Blend

Tomato Sugo

3. Zap



Microwavable Basmati Rice

Shredded Cheddar Cheese



Sour Cream

- Slice **lemon** into wedges
- Roughly chop **tomato**
- Thinly slice **chilli** (if using)

- Heat **olive oil** in a frying pan over medium-high heat
- Cook **beef**, breaking up with a spoon, until browned, **2-3 mins**
- Add **veggie mix** and toss until softened, **4-5 mins**. Stir in **garlic paste** and **spice blend** (add less if desired)
- Add **butter** (20g for 2P / 40g for 4P) and **tomato sugo** and cook until just thickened, **1-2 mins**

- Microwave **rice** until steaming, **2 mins**
- Plate up **rice** and **beef**. Sprinkle with **cheese**. Top with **sour cream**, **tomato** and **chilli**
- Squeeze over **lemon juice**
- Serve with remaining **lemon wedges**

