



# Easy Tex-Mex Beef & Pork Burrito Bowl

with Cauliflower Rice & Cucumber Salsa

Grab your Meal Kit with this symbol



Carrot



Tomato



Cucumber



Spring Onion



Tex-Mex Spice Blend



Tomato Paste



Cauliflower Rice



Vegetable Stock Powder



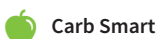
Beef & Pork Mince



### Recipe Update

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

Prep in: 15-25 mins  
Ready in: 20-30 mins



Tonight's dinner will bring a zap of flavour to the table with beef and pork seasoned in our Tex-Mex spice blend. Soften everything with a fluffy cauliflower rice and a cooling salsa. Your mouth will be watering before the meal is even served.

### Pantry items

Olive Oil, White Wine Vinegar, Butter



## Before you start

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 will need

Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
carrot	1	2
tomato	1	2
cucumber	1 (medium)	1 (large)
spring onion	1 stem	2 stems
<b>white wine vinegar*</b>	drizzle	drizzle
cauliflower rice	1 packet	1 packet
vegetable stock powder	1 medium sachet	1 large sachet
beef & pork mince	1 packet	1 packet
Tex-Mex spice blend	1 sachet	1 sachet
tomato paste	1 packet	2 packets
<b>butter*</b>	10g	20g
<b>water*</b>	½ cup	1 cup

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1824kJ (436Cal)	356kJ (85Cal)
Protein (g)	34.1g	6.6g
Fat, total (g)	22.7g	4.4g
- saturated (g)	10.7g	2.1g
Carbohydrate (g)	19.5g	3.8g
- sugars (g)	13.3g	2.6g
Sodium (mg)	793mg	155mg
Dietary Fibre (g)	8.1g	1.6g

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.



## Get prepped

- Grate the **carrot**. Roughly chop **tomato** and **cucumber**. Thinly slice **spring onion**.
- In a medium bowl, combine **tomato**, **cucumber**, a pinch of **salt** and a drizzle of **white wine vinegar** and **olive oil**. Set aside.



## Cook the beef & pork

- **SPICY!** *The spice blend is mild, but use less if you're sensitive to heat.*
- Return the frying pan to high heat with a drizzle of **olive oil**. Cook **carrot** and **beef & pork mince**, breaking up mince with a spoon, until just browned, **3-4 minutes**.
- Reduce heat to medium, then add **Tex-Mex spice blend**, **tomato paste**, the **butter** and cook until fragrant, **1 minute**.
- Add the **water** and simmer until slightly thickened, **2-3 minutes**. Season to taste.



## Cook the cauliflower rice

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **cauliflower rice** until softened, **2-4 minutes**.
- Add **vegetable stock powder** and cook, stirring, until combined, **1-2 minutes**.
- Season with **salt** and **pepper**, then transfer to a bowl and cover to keep warm.



## Serve up

- Divide cauliflower rice between bowls. Top with Tex-Mex spiced beef and pork, then cucumber salsa.
- Garnish with spring onion to serve. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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## Rate your recipe

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