



Mexican Beef Chilli & Rice with Cheddar & Sour Cream

FRESH & FAST

Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 3510kJ (839Cal) | Protein 43.1g | Fat, total 46.1g - saturated 25.5g | Carbohydrate 57.6g - sugars 15.8g | Sodium 1310mg
The quantities provided above are averages only.

We're here to help! Scan here
2023 | WK03 | U

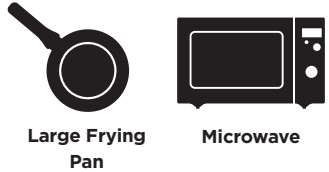


Get ready

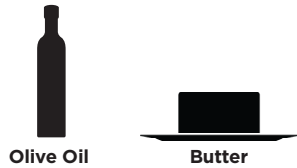
Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You'll need

(along with the basics)



From the pantry



From the cool pouch

	2P	4P
Beef Mince	1 pkt	1 pkt
Soffritto Mix	1 bag (150g)	1 bag (300g)
Tomato Sugo	1 pkt (200g)	1 pkt (400g)
Shredded Cheddar Cheese	1 pkt (40g)	1 pkt (80g)
Sour Cream	1/2 large 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



2. Sizzle



3. Zap



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

- Heat a frying pan over medium-high heat with a drizzle of **olive oil**
- Cook **beef**, breaking up with a spoon, until browned, **2-3 mins**
- Add **soffritto** and toss until softened, **4-5 mins**. Stir in **garlic paste** and **spice blend** (add less if desired)
- Add the **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** (1/2 pkt for 2P / 1 pkt for 4P), **tomato** and **chilli**
- Squeeze over **lemon juice**
- Serve with remaining **lemon wedges**



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