



Mexican-Spiced Beef & Rice

with Avocado Salsa & Chipotle Aioli

Grab your Meal Kit with this symbol



Basmati Rice



Radish



Tomato



Baby Spinach Leaves



Avocado



Mild Chipotle Sauce



Garlic Aioli



Tex-Mex Spice Blend



Enchilada Sauce



Coriander



Beef Strips

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

Red is the colour of passion and we sure are passionate about what's going into this bowl. Fall head over heels for the enchilada beef strips and feel those heart palpitations for the chipotle aioli on top. Take a deep breath and relax your tastebuds with a fluffy rice and avocado salsa to cool off.

Pantry items

Olive Oil, Butter, Brown Sugar, White Wine Vinegar

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

Medium saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
basmati rice	1 packet	1 packet
butter*	20g	40g
radish	2	3
tomato	1	2
baby spinach leaves	1 small bag	1 medium bag
avocado	1	2
mild chipotle sauce	1 packet (20g)	1 packet (40g)
garlic aioli	1 medium packet	1 large packet
beef strips	1 packet	1 packet
Tex-Mex spice blend	1 sachet	1 sachet
enchilada sauce	½ packet (70g)	1 packet (140g)
brown sugar*	½ tsp	1 tsp
white wine vinegar*	drizzle	drizzle
coriander	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4027kJ (962Cal)	823kJ (197Cal)
Protein (g)	37.9g	7.7g
Fat, total (g)	55.8g	11.4g
- saturated (g)	15.6g	3.2g
Carbohydrate (g)	74.1g	15.1g
- sugars (g)	10.4g	2.1g
Sodium (mg)	1159mg	237mg

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.

1



Cook the rice

- Boil the kettle. Half-fill a medium saucepan with boiling water.
- Add **basmati rice** and a pinch of **salt** and cook, uncovered, over high heat until tender, **12 minutes**.
- Drain, rinse with warm water and return to saucepan. Add the **butter**, season with **salt**, stir to combine and cover to keep warm.

3



Cook the beef

- Heat a large frying pan over 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**.
- Remove pan from heat, return all beef strips to pan and add **enchilada sauce** (see ingredients), the **brown sugar**, a splash of **water** and toss to combine. Season to taste.

TIP: *Cooking the meat in batches over a high heat helps it stay tender.*

2



Get prepped

- While rice is cooking, thinly slice **radish**. Roughly chop **tomato** and **baby spinach leaves**. Slice **avocado** in half, scoop out flesh and roughly chop.
- In a small bowl, combine **mild chipotle sauce** and **garlic aioli**. Season to taste and set aside.
- In a medium bowl, combine **beef strips**, **Tex-Mex spice blend** and a drizzle of **olive oil**. Season with **salt** and set aside.

4



Serve up

- While beef is cooking, add avocado, radish, tomato and spinach to a second medium bowl and drizzle with **white wine vinegar** and olive oil. Season to taste and toss to combine.
- Divide rice between bowls. Top with Mexican-spiced beef and enchilada sauce. Serve with avocado salsa. Dollop over chipotle aioli. Tear over **coriander**. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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