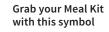


# Mexican-Spiced Beef & Rice with Avocado Salsa & Chipotle Aioli



















Mild Chipotle Sauce





Spice Blend





Coriander

Enchilada Sauce



**Beef Strips** 

**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

<sup>\*</sup>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.



#### 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.



## 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.



### 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.



## 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!



Did we make your tastebuds happy? Let our culinary team know: hellofresh.co.nz/rate



Scan here if you have any questions or concerns