



Mexican Beef & Basmati Bowl with Salsa, Cheddar & Sour Cream

FRESH & FAST

Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 3187kJ (761Cal) | Protein 45.3g | Fat, total 39.8g - saturated 14.9g | Carbohydrate 52.6g - sugars 11.5g | Sodium 1293mg
Naturally Gluten-Free (not suitable for coeliacs) | The quantities provided above are averages only.

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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)



Large Frying Pan



Microwave

From the pantry



Olive Oil



Salt & Pepper

From the cool pouch

	2P	4P
Garlic Paste	1 pkt	2 pkts
Beef Strips	1 small pkt	1 medium pkt
Shredded Cheddar Cheese	1 medium pkt	1 large pkt
Light Sour Cream	1 medium pkt	1 large pkt
Smokey Aioli	1 medium pkt	1 large pkt

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1. Chop



Lemon



Cucumber



Tomato

2. Sizzle



Sweetcorn



Garlic Paste



Beef Strips



Mexican Fiesta Spice Blend

3. Zap



Microwavable Basmati Rice



Shredded Cheddar Cheese



Light Sour Cream



Smokey Aioli



Coriander

- Cut **lemon** into wedges
- Roughly chop **cucumber** and **tomato**
- In a bowl, combine **cucumber**, **tomato** and a good squeeze of **lemon juice**
- Drizzle with **olive oil**. Season and toss

- Drain **corn**
- Heat a frying pan over high heat with a drizzle of **oil**
- Cook **garlic paste**, **beef**, **corn** and **spice blend** (add less if desired), tossing, until browned, **2-3 mins**
- Season to taste

- Microwave **rice** until steaming, **1-2 mins**
- Plate up **rice**, **beef** and **salsa**. Top with **Cheddar**, **sour cream**, **smokey aioli** and torn **coriander**
- Serve with remaining **lemon**

