



Mexican Beef Burrito Bowl with Avocado & Sour Cream

FRESH & FAST

Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 3383kJ (809Cal) | Protein 42.3g | Fat, total 45.4g - saturated 16.9g | Carbohydrate 53.3g - sugars 13.6g | Sodium 1236mg
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
Beef Mince	1 small pkt	1 medium pkt
Soffritto Mix	1 medium bag	1 large bag
Light Sour Cream	1 medium pkt	1 large pkt
Shredded Cheddar Cheese	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



Lime



Avocado



Long Chilli (Optional)

2. Sizzle



Beef Mince



Soffritto Mix



Tex-Mex Spice Blend



Passata



Mild Chipotle Sauce

3. Zap



Microwavable Basmati Rice



Light Sour Cream



Shredded Cheddar Cheese



Coriander

- Slice **lime** into wedges
- Scoop **avocado** flesh into a bowl
- Add a good squeeze of **lime juice** to the bowl. Season and mash
- Thinly slice **chilli** (if using)

- Heat **olive oil** in a frying pan over medium-high heat
- Cook **beef**, breaking up with a spoon, until browned, **2-3 mins**
- Add **soffritto mix** and cook, tossing until softened, **4-5 mins**
- Stir in **spice blend**, **passata** and **chipotle**
- Cook until just thickened, **1-2 mins**. Season to taste

- Meanwhile, microwave **rice** until steaming, **2 mins**
- Plate up **rice** and **beef**
- Dollop with **avo** and **sour cream**
- Sprinkle with **cheese**, torn **coriander** and **chilli**
- Serve with **lime wedges**



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