



Beef BuRRito Bowl



30 Minutes



2 Servings



Beef

Mexican beef mince cooked in salsa and served with crispy corn rice, creamy avocado and crunchy vegetables.

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FROM YOUR BOX

BASMATI RICE	150g
CORN COB	1
BEEF MINCE	300g
SALSA	1 jar
LEBANESE CUCUMBER	1
RED CAPSICUM	1
AVOCADO	1
LIME	1

FROM YOUR PANTRY

oil for cooking, salt, pepper

COOKING TOOLS

large frypan, saucepan

Make Mexican beef quesadillas with the mince mixture, corn, capsicum and some cheese.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. COOK THE RICE

Place **rice** in a saucepan, cover with **300ml water**. Bring to a boil, cover with a lid and reduce heat to low. Cook for 10-15 minutes or until water is absorbed.

tip Use a rice cooker if you have one!



2. COOK THE CORN

Heat a large frypan with **oil** over medium-high heat. Remove **corn** kernels from cob and add to pan. Cook until golden, season with **salt**. Remove and keep pan over heat.

tip Add 1 tsp cumin seeds for extra flavour! Serve corn as cobettes if you prefer!



3. COOK THE BEEF

Add **beef mince** to pan and cook for 5 minutes while breaking up any lumps with a spatula (add more **oil** if needed). Stir in 1/3 jar **salsa** and season with **salt** and **pepper**. Cook for 2-3 minutes.

tip Add 2 tsp cumin and/or smoked paprika for extra flavour!



4. PREPARE THE TOPPINGS

Dice **cucumber** and **capsicum**. Slice **avocado**. Cut 1/2 **lime** into wedges. Keep separate.

tip Use the avocado to make a guacamole if you like!



5. MIX RICE & CORN

Mix the crispy corn with rice and season to taste with **salt**. Add juice from 1/2 **lime**.

tip Serve rice and corn separately if preferred!



6. FINISH AND SERVE

Serve crispy corn rice topped with beef mince and fresh toppings. Dollop with remaining salsa and serve with lime wedges.

tip Add some cheese if you have it, or serve with a dollop of sour cream or yoghurt.