



## Beef Burrito Bowl

with Sour Cream

Basmati rice bowl topped with Mexican beef mince, shredded lettuce, tomato and sweet corn, finished with a dollop of sour cream.



25 minutes



2 servings



Beef

## FROM YOUR BOX

|                  |          |
|------------------|----------|
| BASMATI RICE     | 150g     |
| BABY COS LETTUCE | 1        |
| TOMATO           | 1        |
| CORN COB         | 1        |
| BEEF MINCE       | 300g     |
| TOMATO PASTE     | 1 sachet |
| SOUR CREAM       | 1 tub    |

## FROM YOUR PANTRY

oil for cooking, salt and pepper

## NOTES

You can add some sliced spring onions, chopped coriander, pickled jalapeños, diced avocado or capsicum if you want extra toppings! Grated cheddar cheese also works well.

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## 1. COOK THE RICE

Place **rice** in a saucepan and cover with **300ml water**. Cover with a lid and bring to a boil. Reduce to medium-low heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.

## 2. PREPARE THE TOPPINGS

Finely shred **lettuce**. Dice **tomato** and remove **corn** from cob. Set aside.

**TIP** *You can cook the corn with the beef mince or cook separately in a pan if you prefer it warm.*

## 3. COOK THE BEEF

Heat a frypan over medium-high heat with **oil**. Add **beef mince** and **seasoning of choice** (see tip) cook for 8–10 minutes or until cooked through. Stir through **tomato paste** and **1 tbsp water** (if needed). Season with **salt and pepper** to taste.

**TIP** *We used 1 tbsp pre made Mexican spice mix and 1 tbsp tomato paste to season the beef. You can use a mix of smoked paprika, ground cumin or coriander. Add some dried chilli flakes if you like it spicy. You could also stir through a jar of salsa if you prefer more sauce.*

## 4. FINISH AND SERVE

Arrange bowls with **brown rice**, top with **beef mince** and fresh **salad toppings**. Finish with a dollop of **sour cream**.

**TIP** *You can add some crushed garlic or lime zest to the sour cream for a difference in flavour. Serve with lime wedges if you have some.*

**This recipe has simplified instructions to help lower your meal cost.**