



Beef Burrito Bowl

with Sour Cream

Brown 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

BROWN RICE	150g
BABY COS LETTUCE	1
TOMATO	1
CORN COB	1
BEEF MINCE	300g
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.

1. COOK THE RICE

Place rice in a saucepan and cover with water. Bring to a boil and simmer for 20 minutes, or until tender. Drain and rinse.

2. PREPARE THE TOPPINGS

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



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 **1 tbsp water** (if needed) and season with **salt and pepper** to taste.



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.



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.