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DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Mexican Beef Bowl

A 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
SOUR CREAM	1 tub

FROM YOUR PANTRY

oil for cooking, salt and pepper, ground cumin, smoked paprika

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, 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, 2 tsp ground cumin and 2 tsp smoked paprika**. Cook for 8-10 minutes or until cooked through. Stir through **1 tbsp water** (if needed) and season with **salt and pepper** to taste.

TIP ***We added 1 sachet tomato paste to add richness to the beef. You could also stir through a jar of salsa if you prefer more sauce.***

4. FINISH AND SERVE

Arrange bowls with **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 yoghurt for a difference in flavour. Serve with lime wedges if you have some.***

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