



## Mexican Beef Bowl

A delicious and nutritious 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
MEXICAN SPICE MIX	1 tub
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, 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 **Mexican spice mix**. 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 used 1 sachet tomato paste to add richness to the beef. Adjust the flavour with smoked paprika, ground cumin and ground coriander if preferred. 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.**