



## 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



4 servings



Beef

## FROM YOUR BOX

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BROWN RICE	300g
BABY COS LETTUCE	1
TOMATOES	2
CORN COB	1
BEEF MINCE	600g
SOUR CREAM	1 tub

## FROM YOUR PANTRY

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oil for cooking, salt and pepper

## NOTES

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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

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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

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Finely shred lettuce. Dice tomatoes 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

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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 **1/4 cup water** (if needed) and season with **salt and pepper** to taste.

**TIP** *We used 2 tbsp pre made Mexican spice mix and 1 sachet 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

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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.**