

Mole-Spiced Beef & Red Quinoa Bowls

with Avocado & Lime Crema

PREP TIME: 15 minutes

COOK TIME: 30-40 minutes

SERVINGS: 4

These Tex-Mex beef and quinoa bowls get a flavorful lift from two special ingredients. We're seasoning the beef with a warming spice blend inspired by mole—a regional Mexican sauce that typically uses dried chiles, cocoa, seeds, and more—as well as earthy ancho chile paste, made from dried poblano peppers. For exciting texture, we're topping it all off with crunchy oven-toasted tortilla strips and creamy avocado, along with cooling dollops of lime-seasoned crema.



BLUE APRON WINE PAIRING:

Stéphanie Daumas Côtes du Rhône Visan, 2015

Order wine and view other perfect pairings at blueapron.com.



Ingredients



1 1/2 lbs
GROUND BEEF



4
CORN TORTILLAS



1 cup
RED QUINOA



3
RADISHES



1
AVOCADO



1 head
LITTLE GEM
LETTUCE



1
LIME



1 large bunch
CILANTRO

KNICK KNACKS:



1 Tbsp
ANCHO CHILE
PASTE



1/4 cup
MEXICAN CREMA



1 Tbsp
MOLE BEEF SPICE
BLEND*

* Ground Chipotle Pepper, Smoked Paprika, Light Brown Sugar, Cocoa Powder, Ground Fennel, Ground Coriander, Garlic Powder, White Sesame Seeds, Ground Cinnamon, & Ground Cloves



Download our iOS app or log in to blueapron.com for how-to videos and supplier stories.



1 Cook the quinoa:

- ☐ Preheat the oven to 475°F.
- ☐ Heat a medium pot of salted water to boiling on high. Thoroughly rinse the **quinoa** under cold water. Once boiling, add the rinsed quinoa to the pot and cook, uncovered, 16 to 18 minutes, or until tender. Drain thoroughly and return to the pot. Set aside in a warm place.

2 Prepare the ingredients & make the lime crema:

- ☐ While the quinoa cooks, wash and dry the fresh produce.
- ☐ Cut off and discard the ends of the radishes; halve lengthwise, then thinly slice crosswise.
- ☐ Stack the tortillas; cut in half, then cut into 1/4-inch-wide strips.
- ☐ Cut off and discard the root end of the lettuce; thinly slice crosswise.
- ☐ Roughly chop the cilantro leaves and stems.
- ☐ Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter the lime.
- ☐ Pit, peel, and medium dice the avocado. Place in a bowl and top with **the juice of 1 lime wedge** to prevent browning. Season with salt and pepper.
- ☐ In a bowl, combine the **crema** and **the juice of 1 lime wedge**; whisk until smooth. Season with salt and pepper to taste.

3 Marinate the radishes:

- ☐ In a bowl, combine the **radishes** and **the juice of 1 lime wedge**; drizzle with olive oil and season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

4 Cook the beef:

- ☐ While the radishes marinate, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **ground beef**; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 3 to 5 minutes, or until browned. Add the **spice blend** and **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 2 to 3 minutes, or until the beef is cooked through. Turn off the heat. Season with salt and pepper to taste.

5 Toast the tortilla strips:

- ☐ While the beef cooks, place the **tortilla strips** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and toast in the oven 5 to 7 minutes, or until lightly browned and crispy. Remove from the oven.

6 Finish & serve your dish:

- ☐ While the tortilla strips toast, to the pot of **cooked quinoa**, add the **lime zest** and **radish marinating liquid** (reserving the radishes); stir to thoroughly combine. Drizzle with olive oil and season with salt and pepper to taste. In a large bowl, combine the **lettuce** and **the juice of the remaining lime wedge**; drizzle with olive oil and season with salt and pepper to taste. Toss to thoroughly combine.
- ☐ Divide the finished quinoa among 4 dishes. Top with the **cooked beef**, dressed lettuce, **seasoned avocado**, and **marinated radishes**. Garnish with the **tortilla strips**, **lime crema**, and **cilantro**. Enjoy!