

# Mexican Beef & Rice Casserole

with Tortilla Strips

**TIME:** 40-50 minutes

**SERVINGS:** 3

This casserole is loaded with Mexican-spiced rice, black beans, and beef—and topped off with tortilla strips, which crisp up as all the flavors meld in the oven.



## MATCH YOUR BLUE APRON WINE



**Bold & Spicy**

Serve a bottle with this symbol for a great pairing.



## Ingredients



10 oz  
GROUND BEEF



1/2 cup  
JASMINE RICE



1 15-oz can  
BLACK BEANS



2  
SCALLIONS



4 oz  
SWEET PEPPERS



2 cloves  
GARLIC



2  
FLOUR TORTILLAS

## KNICK KNACKS:



2 Tbsps  
TOMATO PASTE



1/4 cup  
SOUR CREAM



2 oz  
QUESO BLANCO



1 Tbsp  
MEXICAN SPICE  
BLEND\*

\* Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin, & Dried Mexican Oregano



Download our iOS or Android app to watch how-to videos, manage your account, and track your deliveries.





## 1 Cook the rice:

- ☐ Preheat the oven to 450°F.
- ☐ In a small pot, combine the **rice**, **half the spice blend**, a **big pinch of salt**, and **1 cup of water**. Heat to boiling on high. Once boiling, reduce the heat to low. Cover and cook, without stirring, 12 to 14 minutes, or until the water has been absorbed and the rice is tender. Turn off the heat. Fluff the cooked rice with a fork.

## 2 Prepare the ingredients:

- ☐ While the rice cooks, wash and dry the fresh produce.
- ☐ Peel and roughly chop the **garlic**. Cut off and discard the stems of the **peppers**; remove and discard the cores, then thinly slice into rings.
- ☐ Cut off and discard the root ends of the **scallions**; thinly slice, separating the white bottoms and green tops.
- ☐ Drain and rinse the **beans**.
- ☐ Stack the **tortillas**; cut in half, then cut crosswise into 1/4-inch-wide strips.
- ☐ Crumble the **queso blanco**.



## 3 Brown the beef:

- ☐ In a large, high-sided pan (or pot), heat a drizzle of olive oil on medium-high until hot. Add the **beef**; season with salt and pepper. Cook, frequently breaking the meat apart with a spoon, 3 to 4 minutes, or until lightly browned.

## 4 Make the filling:

- ☐ Add the **chopped garlic**, **sliced peppers**, and **sliced white bottoms of the scallions** to the pan; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until slightly softened and the beef is cooked through.
- ☐ Add the **tomato paste** and **remaining spice blend**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until thoroughly combined.
- ☐ Add the **beans** and **1/2 cup of water**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the liquid is slightly thickened.
- ☐ Turn off the heat and stir in the **cooked rice** and **crumbled queso blanco**. Season with salt and pepper to taste.



## 5 Assemble the casserole:

- ☐ Place the **tortilla strips** in a bowl. Drizzle with olive oil and season with salt and pepper; toss to coat.
- ☐ Transfer the **filling** to a baking dish and evenly top with the seasoned tortilla strips.



## 6 Bake the casserole & serve your dish:

- ☐ Bake the **casserole** 9 to 11 minutes, or until the tortilla strips are golden brown and crispy. Remove from the oven and let stand at least 2 minutes before serving.
- ☐ Garnish the baked casserole with the **sliced green tops of the scallions**. Season the **sour cream** with salt and pepper and serve on the side. Enjoy!