

# Mexican-Style Beef & Rice Bowls

with Fresh Tomato Salsa & Lime Mayo

2 SERVINGS

🕒 20-30 MINS



🔗 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an 🔄 icon) and instructions tailored to you.\*



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## Ingredients

Customized ingredients



10 oz Ground Beef 🔄

SWAPPED FOR:



2 Beyond Burger® Plant-Based Patties 🔄



1 oz Sliced Pickled Jalapeño Pepper



2 Tbsps Grated Cotija Cheese



½ cup Long Grain White Rice



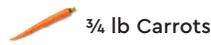
4 oz Grape Tomatoes



⅓ cup Guajillo Chile Pepper Sauce



1 Tbsp Mexican Spice Blend<sup>1</sup>



¾ lb Carrots



1 Lime



2 Tbsps Mayonnaise

## Cook along on the app



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<sup>1</sup> Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano  
\*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

## 1 Prepare & roast the carrots

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Line a sheet pan with foil.
- Peel the **carrots**; halve lengthwise, then cut crosswise into 1/2-inch pieces.
- Transfer to the sheet pan. Drizzle with **olive oil** and season with salt, pepper, and enough of the **spice blend** to coat (you may have extra). Toss to coat and arrange in an even layer.
- Roast 14 to 16 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



## 2 Cook the rice

- Meanwhile, carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- In a small pot, combine the **rice, 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, 13 to 15 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Cover to keep warm.



## 3 Prepare the remaining ingredients & make the salsa

- Meanwhile, halve the **tomatoes**.
- Halve the **lime** crosswise.
- Roughly chop the **pepper**. Thoroughly wash your hands immediately after handling.
- In a medium bowl, combine the **halved tomatoes, the juice of 1 lime half, a drizzle of olive oil, and as much of the chopped pepper as you'd like**, depending on how spicy you'd like the dish to be. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



## 4 Cook the beef

- Meanwhile, in a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **beef**; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 5 minutes, or until lightly browned.
- Carefully drain off and discard any excess oil.
- Add the **guajillo sauce** (carefully, as the liquid may splatter) and 1/4 **cup of water**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until the sauce is slightly thickened and the beef is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.



### ↺ CUSTOMIZED STEP 4 *If you chose Beyond Burger®*

- Follow the directions in Step 4, using the **patties** (instead of beef) and breaking them apart with a spoon.

## 5 Make the lime mayo & serve your dish

- In a bowl, combine the **mayonnaise and the juice of the remaining lime half**. Season with salt and pepper.
- Serve the **cooked rice** topped with the **cooked beef, roasted carrots, and salsa**. Drizzle with the **lime mayo** and garnish with the **cheese**. Enjoy!



### ↺ CUSTOMIZED STEP 5 *If you chose Beyond Burger®*

- Make the lime mayo and serve your dish as directed with the **cooked Beyond Burger®** (instead of beef).

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at [blueapron.com](https://blueapron.com) or in the Blue Apron app, then click on VIEW FULL NUTRITION.

Food safety handling information: [blog.blueapron.com/foodsafety](https://blog.blueapron.com/foodsafety)

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

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