

Ingredients*



10 oz Ground Beef



1 Bell Pepper



2 Tbsps Dried Currants



2 Tbsps Mayonnaise



½ cup Long Grain White Rice



1/2 oz Sweety Drop **Peppers**



1 Lemon



1 Tbsp Spanish Spice Blend²



1 Red Onion



2 Scallions



3 Tbsps Romesco Sauce1



Cook along on the app

The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.



"Alexa, find Blue Apron recipes."

Cook the rice

- Carefully rinse the rice (sifting through for any impurities). Drain thoroughly.
- In a small pot, combine the rice, half the spice blend, currants, a big pinch of salt, and 1 cup of water. Heat to boiling on high.



• Turn off the heat and fluff with a fork. Cover to keep warm.

2 Prepare the ingredients

- Meanwhile, wash and dry the fresh produce.
- Halve, peel, and thinly slice the onion.
- · Cut off and discard the stem of the **bell pepper**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise.

• Thinly slice the scallions, separating the white bottoms and hollow green tops.



3 Cook the beef & vegetables

- In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- Add the beef, sliced onion, sliced bell pepper, and sliced white bottoms of the scallions; season with salt, pepper, and the remaining spice blend. Cook, stirring frequently and breaking the meat



apart with a spoon, 5 to 7 minutes, or until the beef is lightly browned and the vegetables are softened.

- · Carefully drain off and discard any excess oil.
- Add the romesco sauce (carefully, as the liquid may splatter) and 2 tablespoons of water. Cook, stirring frequently, 1 to 2 minutes, or until combined and the beef is cooked through.
- Turn off the heat. Taste, then season with salt and pepper if desired.

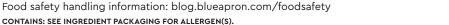
4 Make the lemon mayo & serve your dish

- Quarter and deseed the **lemon**.
- In a bowl, combine the mayonnaise and the juice of 2 lemon wedges. Season with salt and pepper.
- Serve the cooked rice topped with the cooked beef and vegetables, lemon mayo, sweety drop peppers, and



sliced green tops of the scallions. Serve the remaining lemon wedges on the side. Enjoy!

If y o Share your photos with **#blueapron**



To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your

account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION.