

Mexican-Style Beef & Rice Bowls

with Fresh Tomato Salsa & Lime Sour Cream

4 SERVINGS

⌚ 30-40 MINS

 **Blue Apron**
blueapron.com



Ingredients*



18 oz Ground Beef



1 Red Onion



2 Scallions



¼ cup Cilantro Sauce



1 cup Long Grain White Rice



1 Lime



1 15.5-oz can Black Beans



¾ cup Guajillo Chile Pepper Sauce



2 Poblano Peppers



½ lb Grape Tomatoes



¼ cup Sour Cream



1 Tbsp Mexican Spice Blend¹



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

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.

1. 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 Cook the rice & beans

- Carefully rinse the **rice** (sifting through for any impurities). Drain thoroughly.
- Drain and rinse the **beans**.
- In a medium pot, combine the **rice, drained beans, a big pinch of salt, and 2 cups of water**; stir to combine. Heat to boiling on high.
- Once boiling, reduce the heat to low. Cover and cook, without stirring, 16 to 18 minutes, or until the water has been absorbed and the rice is tender.
- Turn off the heat and fluff with a fork. Add the **cilantro sauce**; stir to combine. Taste, then season with salt and pepper if desired.



2 Prepare the ingredients & make the salsa

- Meanwhile, wash and dry the fresh produce.
- Halve, peel, and thinly slice the **onion**.
- Halve the **tomatoes**.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Halve the **lime** crosswise.
- Cut off and discard the stems of the **peppers**. Halve lengthwise; remove the ribs and seeds, then thinly slice crosswise. Thoroughly wash your hands immediately after handling.
- In a bowl, combine the **halved tomatoes, sliced white bottoms of the scallions, the juice of 1 lime half**, and a drizzle of **olive oil**. Set aside to marinate, stirring occasionally, at least 10 minutes. Taste, then season with salt and pepper if desired.



3 Cook the beef & vegetables

- Meanwhile, 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 peppers, and spice blend**. Season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 4 to 5 minutes, or until lightly browned.
- Add the **guajillo sauce** (carefully, as the liquid may splatter) and **¼ cup of water**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 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.



4 Make the lime sour cream & serve your dish

- Meanwhile, in a bowl, combine the **sour cream, the juice of the remaining lime half, and 2 teaspoons of water**. Season with salt and pepper.
- Serve the **cooked rice and beans** topped with the **cooked beef and vegetables, salsa** (discarding any liquid), **lime sour cream**, and **sliced green tops of the scallions**. Enjoy!

