

DINNERLY



Mexican Baked Beef & Rice with Poblano Peppers & Sour Cream

 20-30min  2 Servings

This is a one-pot, set-it-and-forget-it, type of meal with minimal prep. Which means it's perfect for weeknight cooking. Not-so-spicy poblano pepper is matched with grass-fed ground beef, and a warming spice blend that includes paprika and cayenne pepper for a little heat. All of the flavors come together to infuse the basmati rice that is cooked in the same pot. We've got you covered!

WHAT WE SEND

- tampico de gallo spice
- grass fed ground beef
- scallions
- poblano pepper
- basmati rice

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

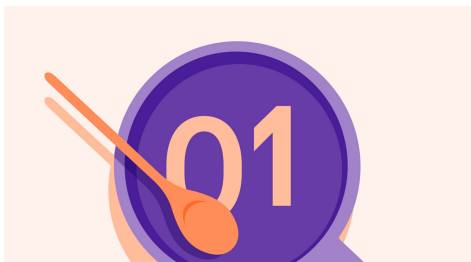
TOOLS

ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

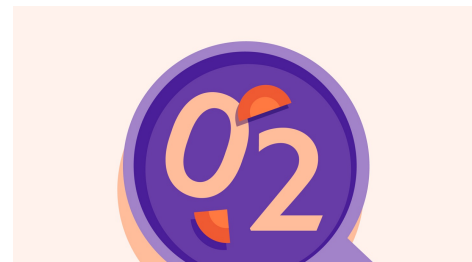
NUTRITION PER SERVING

Energy 647.0kcal, Fat 29.9g, Proteins 29.5g, Carbs 60.9g



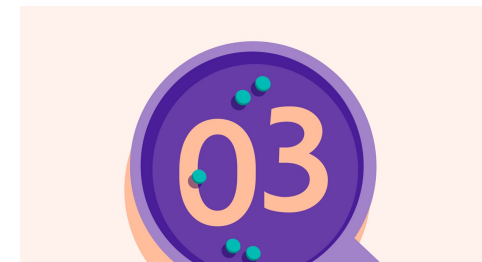
1. Sauté poblano pepper

Preheat oven to 425°F with a rack in the center. Halve **poblano** lengthwise, remove core, stem, and seeds, then roughly chop. Heat **1 tablespoon oil** in a medium pot or Dutch oven over medium-high. Add poblano and cook until tender and just beginning to brown, about 3 minutes.



2. Brown beef

Add **ground beef** and $\frac{1}{2}$ **teaspoon salt** to pot. Cook beef, breaking up into large pieces, until browned, about 5 minutes. Spoon off and discard any fat.



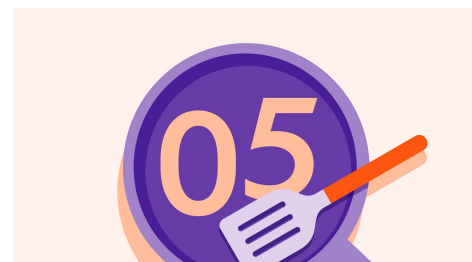
3. Toast rice

Add $\frac{3}{4}$ **cup rice** and $2\frac{1}{8}$ **teaspoons Tampico de gallo spice** and cook, stirring, until toasted, about 2 minutes. Stir in **1¼ cups water** and bring to a boil.



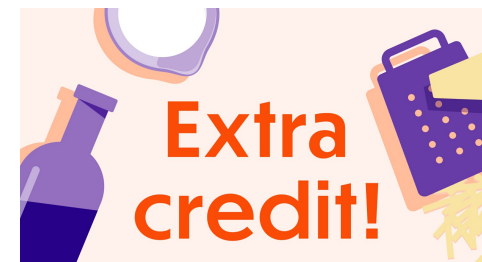
4. Bake rice

Cover and transfer pot to center rack of oven. Bake until **water** is absorbed and **rice** is cooked through, about 17 minutes.



5. Finish & serve

Meanwhile, in a small bowl, whisk **water** into **sour cream**, **1 teaspoon at a time**, to make a spoonable sauce, and season to taste with **salt** and **pepper**. Trim ends from **scallions** and thinly slice. Fluff **rice** with a fork and season to taste with **salt** and **pepper**. Serve **baked rice and beef** topped with **scallions** and **sour cream** for drizzling over. Enjoy!



6. Take it to the next level

This one-pot wonder is full of flavor thanks to beef and poblano pepper. The spices can be tempered with a topping of sliced avocado, or kicked up a notch with a few shakes of your favorite hot sauce. For crunch, crush some tortilla chips and sprinkle them on top.