

DINNERLY



Mexican Baked Beef & Rice with Poblano Peppers & Sour Cream

 20-30min  4 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
- poblano peppers
- grass fed ground beef
- scallions
- basmati rice

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper
- olive oil

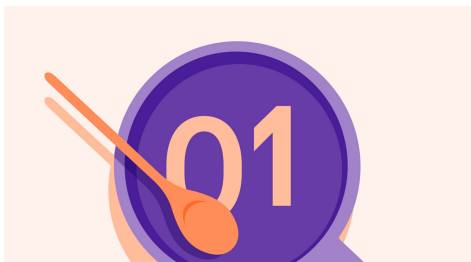
TOOLS

ALLERGENS

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

NUTRITION PER SERVING

Energy 617.0kcal, Fat 26.5g, Proteins 60.9g, Carbs 61.0g



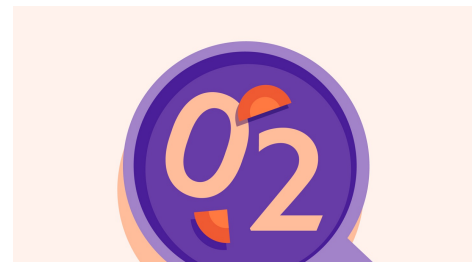
1. Sauté poblano pepper

Preheat oven to 425°F with a rack in the center. Halve **poblanos** lengthwise, remove cores, stems, and seeds, then roughly chop. Heat **2 tablespoons oil** in a large pot or Dutch oven over medium-high. Add poblanos and cook until tender and just beginning to brown, about 5 minutes.



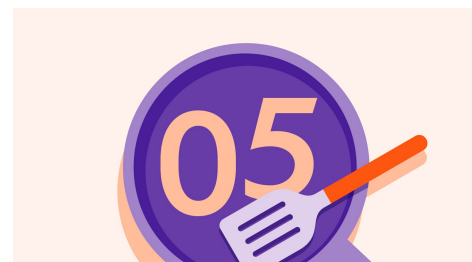
4. Bake rice

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



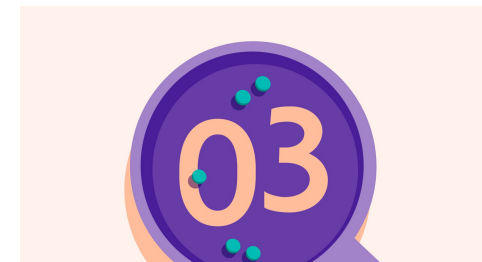
2. Brown beef

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



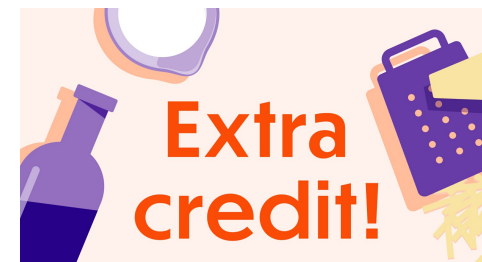
5. Finish & serve

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!...



3. Toast rice

Add **1½ cups rice** and **1 tablespoon Tampico de gallo spice** and cook, stirring, until toasted, about 2 minutes. Stir in **2½ cups water** and bring to a boil.



6. Take it to the next level

This one-pot wonder is full of flavor and hearty pieces of 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.