



Chipotle Beef Bowl

with Garlic Rice Pilaf



30-40min



4 Servings

Bowls are having a moment right now, and we are here for it. This bowl is layered with deep Tex-Mex flavors—tender rice is topped with grass-fed ground beef, sautéed bell peppers and onions, and topped with pickled radishes and onions and, a dollop of sour cream.

What we send

- grass-fed ground beef
- yellow bell pepper
- chicken broth concentrate
- garlic
- canned tomato sauce
- basmati rice
- red onion
- radishes

What you need

- apple cider vinegar
- kosher salt & ground pepper
- olive oil
- sugar

Tools

- large skillet
- medium saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 810.0kcal, Fat 37.0g, Proteins 37.0g, Carbs 81.0g



1. Prep ingredients

Peel and finely chop **4 teaspoons garlic**. Halve, peel, and thinly slice **all of the onion**. Trim ends from **radishes**, then cut in half and thinly slice crosswise. Quarter **bell peppers** lengthwise, remove stems, cores and seeds, then cut crosswise into ½-inch slices. Finely chop **2 teaspoons chipotle in adobo**, if necessary.



4. Sauté peppers & onions

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **bell peppers, remaining onions**, and a **pinch of salt**. Cook until softened and lightly browned, stirring, about 5 minutes. Stir in **1 teaspoon of the remaining garlic** and cook until fragrant, about 1 minute. Season to taste with **salt and pepper**. Transfer to a bowl and cover to keep warm.



2. Cook rice

Heat **1½ tablespoons oil** in a medium saucepan over medium-high. Add **rice** and **2 teaspoons of the garlic**; cook until toasted, about 2 minutes. Stir in **2½ cups water, all of the broth concentrate**, and a **pinch of salt**. Bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Cover to keep warm until ready to serve.



5. Cook chipotle beef

Heat **2 teaspoons oil** in same skillet over medium-high. Add **beef** and cook until browned, breaking up into large pieces, about 5 minutes. Stir in **tomato sauce, remaining garlic, ¾ cup water**, and **1-2 teaspoons chopped chipotle in adobo** (depending on heat preference). Simmer until reduced to 4 cups, about 5 minutes. Season to taste with **salt and pepper**.



3. Pickle onions & radishes

While **rice** cooks, in a medium bowl, combine **radishes, ½ cup of the sliced onions, ¼ cup vinegar, 1 tablespoon sugar**, and **1 teaspoon salt**. Let sit until step 6, stirring occasionally.



6. Finish & serve

Fluff **rice** with a fork. Serve **rice** topped with **chipotle beef, sautéed peppers and onions, pickled vegetables**, and a **dollop of sour cream**. Enjoy!