



Mexican Beef Burritos

with Smoked Cheese



20-30min



2 Portions

Say hello to easy weeknights with a simple take on delicious Tex Mex rolls. Seared beef steaks cook in a minute and rest while you make a quick filling of rice, capsicum and Mexican seasoning. Enclose it all in soft, warmed flour wraps with smoky cheese and you have dinner that's popular all round.

What we send

- 7
- 1,6
- 17

What you'll require

- sea salt and pepper
- water

Utensils

- box grater
- small saucepan

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

It's important to have your pan very hot before adding the steak, otherwise, it may stew slightly and become tough.

~We've recommended this amount of Mexican seasoning, but you can reduce it to taste.

Allergens

Gluten (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 970kcal, Fat 32.2g, Carbs 109.9g, Proteins 56.3g



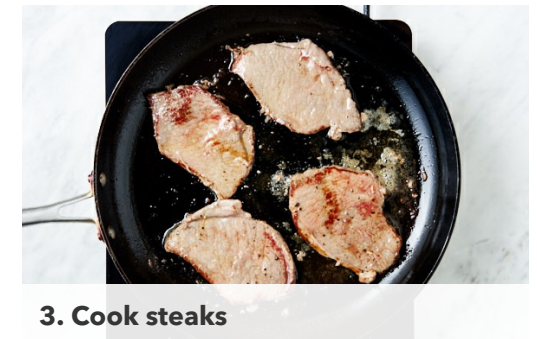
1. Cook rice

Rinse the **rice** until the water runs clear. Put in a small saucepan with **250ml (1 cup) water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 12 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



2. Prepare ingredients

Finely chop the **onion**. Crush or finely chop the **garlic**. Thinly slice the **capsicum**, discarding the seeds and membrane. Coarsely grate **half the cheese** (the remaining cheese won't be used in this dish).



3. Cook steaks

Heat a large frypan over high heat until hot (see cooking tip). Drizzle the **steaks** with **2 tsp oil** and season with **salt and pepper**. Cook the steaks for 30 secs-1 min each side until browned or cooked to your liking. Transfer to a plate and rest for 2 mins.



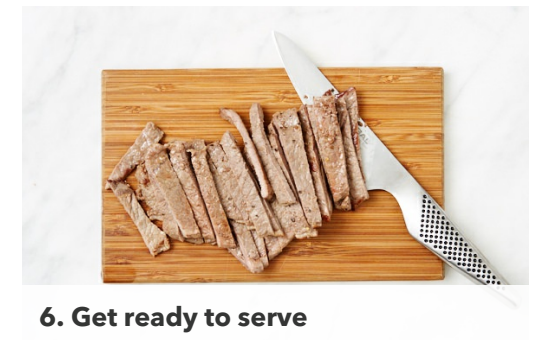
4. Cook filling

Heat **1 tbs oil** in the same pan over medium heat. Cook the **onion, garlic** and **capsicum**, stirring, for 5 mins or until soft. Add **2 tsp Mexican seasoning** (see cooking tip; the remaining seasoning won't be used in this dish) and cook for 1 min. Add the **rice** and cook for 1 min. Remove from the heat.



5. Warm wraps

Heat a clean large frypan over medium-high heat. Warm **4 wraps**, one at a time, for 30 secs each side or until heated through. Keep warm, covered with a clean tea towel.



6. Get ready to serve

Thinly slice the **steaks** against the grain. Stir any resting juices from steaks into the **rice mixture**. Taste and season with **salt and pepper**. Divide the **rice filling, steak** and **cheese** among the **wraps**. Roll up to serve.