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Tex-Mex Beef Stew

with Pickled Jalapeño Relish & Rice



30-40min



2 Servings

We love all of our dishes equally, and know that we're not supposed to pick favorites, but the pickled jalapeño relish that tops this comforting and hearty beef stew has a special place in our hearts (and stomachs) right now. Chorizo chili spice gives this stew a Tex-Mex twist, along with the sour cream, green bell pepper, and onion. Cook, relax, and enjoy!

What we send

- yellow onion
- chorizo chili spice
- sirloin
- green bell pepper
- basmati rice

What you need

- all-purpose flour ¹
- coarse kosher salt
- freshly ground pepper

Tools

- fine-mesh sieve
- small 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

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 810.0kcal, Fat 37.0g, Proteins 40.0g, Carbs 77.7g



1. Prep ingredients

Pat **beef** dry and cut into bite-size pieces (about ½-inch). Trim ends from **onion**, then halve, peel, and finely chop. Cut **bell pepper** in half, remove stem and seeds, and finely chop. Set aside 2 tablespoons each onion and bell pepper for step 6. In a small bowl, combine **chorizo chili spice blend** with **2 tablespoons flour**.



4. Cook rice

Meanwhile, rinse **rice** in a fine-mesh sieve until water runs clear. Place **rice** in a small saucepan, along with **1¼ cups water** and **¼ teaspoon salt** and bring to a boil. Cover, reduce heat to low, and simmer until water is absorbed and rice is tender, about 17 minutes.



2. Brown beef

Heat **1 tablespoon oil** in a medium pot over high. Season **beef** all over with **½ teaspoon salt** and **a few grinds pepper**. Add to pot and cook until no longer pink, about 5 minutes. Remove with a slotted spoon and transfer to a plate. Pour any remaining liquid from pot into a bowl and reserve liquid for step 5.



5. Cook stew

Add **1½ cups water** and **any reserved liquid** from step 2 to **beef** and **veggies** in pot; bring to a boil, scraping up any browned bits stuck to the pot. Reduce heat, partially cover, and simmer until thickened, stirring occasionally, about 20 minutes.



3. Cook onions & peppers

Reduce heat to medium-high. Add **1 tablespoon oil** to pot along with **onions, bell peppers**, and **½ teaspoon salt**. Cook, stirring occasionally, until vegetables are tender and browned in spots, about 7 minutes. Add **beef** back to the pot along with the **spiced flour** and cook, stirring, until fragrant, about 1 minute.



6. Make relish

On a cutting board, combine the **reserved onion and bell pepper** with **half of the pickled jalapeño (or more or less)** (save rest for own use) and finely chop together. Stir **half of the relish mixture** into the **stew**; season to taste with **salt** and **pepper**. Fluff **rice** and divide between bowls; top with **stew** and **sour cream**. Sprinkle **remaining relish** all over. Enjoy!