

DINNERLY



Customize with Ground Beef

Cheesy Taco-Spice Rice Casserole



20-30min



2 Servings

| This version of the recipe is customized with ground beef.

WHAT WE SEND

- 5 oz jasmine rice
- 3¾ oz mozzarella ⁷
- 5 oz corn
- ¼ oz taco seasoning
- 8 oz can tomato sauce
- 10 oz pkg grass-fed ground beef

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil

TOOLS

- small saucepan
- box grater
- medium ovenproof skillet

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 950kcal, Fat 39g, Carbs 87g, Protein 48g



1. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Cover and cook over low until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until step 4.



2. Prep ingredients

Preheat broiler with a rack in the top position.

Finely chop **2 teaspoons garlic**. Coarsely grate **mozzarella** on the large holes of a box grater.



3. Cook beef & corn

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **beef** and a **pinch each of salt and pepper**; cook, breaking up into smaller pieces with a spoon, until lightly browned, 3-5 minutes. Add **corn**, **chopped garlic**, and **2¼ teaspoons taco seasoning**. Cook, stirring, until corn is tender, 2-3 minutes.



4. Make sauce & assemble

Add **tomato sauce** and **½ cup water** to skillet with **beef and corn**. Bring to a simmer over medium-high heat; cook until slightly thickened, about 3 minutes. Transfer to a bowl.

Fluff **rice** with a fork; stir in **2 teaspoons oil**. Transfer to same skillet and spread evenly across the bottom. Evenly spoon **beef mixture** across the top of rice. Sprinkle **mozzarella** over top.



5. Broil casserole & serve

Broil **beef rice casserole** on top oven rack until **cheese** is melted and lightly browned, 3-5 minutes (watch closely as broilers vary). Enjoy!



6. Make it ahead!

Cook the rice ahead of time and store in the fridge until you are ready to start cooking. You can make the beef and corn topping ahead as well and store in a separate container. Bring both to room temperature before assembling, so the oven doesn't have to work overtime to warm ingredients as well as melt the cheese.