

Chile Colorado with Cilantro-Lime Rice,

& Tortillas



40-50min



2 Servings

What we send

- ½ lb pkg ready to heat shredded beef ^{1,6}
- 4 (¼ oz) chili powder
- ¼ oz Tex-Mex spice blend
- 1 yellow onion
- garlic
- ½ oz fresh cilantro
- 1 pkt beef broth concentrate
- 6 (6-inch) flour tortillas ^{1,6}
- 5 oz basmati rice
- 1 bag radishes
- 1 lime

What you need

- kosher salt & ground pepper
- olive oil
- unsalted butter ⁷

Tools

- small saucepan
- medium saucepan
- large nonstick skillet

Cooking tip

Alternatively wrap tortillas in a damp paper towel; microwave in 30-second increments until warmed through.

Allergens

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Prep ingredients

Finely chop onion. Finely chop 2 large garlic cloves. Finely chop cilantro leaves and stems. Finely grate the zest and squeeze the juice of half the lime; cut remaining lime into wedges. Thinly slice desired amount of radishes for serving.

4. Make sauce

Lower heat to medium-low. Add **dark chili powder** and **Tex-Mex spice**; cook, stirring frequently, until aromatic, about 1 minute. To saucepan with **onions**, add **broth concentrate** and **1½ cups water**. Blend with an immersion blender until smooth (or transfer to a blender and blend until smooth, then return sauce to saucepan). Bring to a boil.

2. Cook rice

In a small saucepan, melt 1 tablespoon butter over medium heat. Add half the garlic and cook until fragrant, about 30 seconds. Add rice and cook, stirring often, until edges of grains begin to turn golden, 2-3 minutes. Add 1¼ cups water and ½ teaspoon salt. Bring to a boil. Cover and cook over low heat until rice is tender and liquid is absorbed, 17-20 minutes.

5. Add beef & simmer

Pat **beef** dry and cut or break into 1-inch pieces; add to **sauce**. Lower heat and gently simmer, stirring and scraping sides of saucepan occasionally, until sauce is thickened and deep red, 15-20 minutes. Season to taste with **salt** and **pepper**.

3. Cook aromatics

Remove rice from heat; mix in half the cilantro and lime zest and juice. Keep covered until ready to serve.

Meanwhile, in a medium saucepan, heat **2 tablespoons oil** over medium. Add **all but ¼ cup onions**, remaining garlic, and **a pinch of salt**. Cook, stirring occasionally, until softened and just starting to turn golden, 4-5 minutes.

6. Warm tortillas; serve

Heat a large nonstick skillet over high. Add 2 tortillas at a time and cook until warm and lightly golden, about 30 seconds per side. Wrap in a clean kitchen towel or foil as you go to keep warm.

Serve chile topped with remaining onions and cilantro with rice, tortillas, radishes, and lime on the side. Enjoy!