



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. Tex-Mex spice and enchilada sauce give this stew a delicious twist, along with the sour cream, green bell pepper, and onion. Don't forget the fluffy jasmine rice to soak it all up!

What we send

- 5 oz jasmine rice
- 1 yellow onion
- 1 green bell pepper
- 2 oz pickled jalapeños
- ¼ oz Tex-Mex spice blend
- 6 oz tomato paste
- 1 pkt beef broth concentrate
- 2 (4 oz) red enchilada sauce
- ½ lb pkg ready to heat shredded beef ^{2,3}
- ¼ oz fresh cilantro
- 2 (1 oz) sour cream ¹

What you need

- kosher salt & ground pepper
- all-purpose flour ³
- sugar
- olive oil
- distilled white vinegar (or apple cider vinegar)

Tools

- small saucepan
- medium Dutch oven or pot with lid

Allergens

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 780kcal, Fat 24g, Carbs 112g, Protein 26g



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 heat until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



4. Cook aromatics

In a medium Dutch oven or pot, heat **1 tablespoon oil** over medium-high. Add **remaining chopped onions and bell pepper**; season with **salt and pepper**. Cook, stirring occasionally, until vegetables are tender and browned in spots, about 3 minutes. Add **1 tablespoon tomato paste** and cook, stirring, until darkened in color, about 2 minutes.



2. Prep ingredients

Finely chop **onion**. Cut **bell pepper** in half, remove stem and seeds, and finely chop. Roughly chop **pickled jalapeños**. In a small bowl, combine **Tex-Mex spice** with **1 tablespoon flour**.



5. Cook stew

If pot appears dry, add another drizzle of **oil**. Add **flour mixture** and cook, stirring constantly for 30 seconds. Slowly pour in **1½ cups water**, whisking constantly. Stir in **broth concentrate**, **all of the enchilada sauce**, and **shredded beef**; bring to a boil. Reduce heat to medium-low and simmer, uncovered, until liquid has thickened and flavors have melded, 15-20 minutes.



3. Prepare relish

In a small bowl, combine **¼ cup each of the chopped onion and bell pepper**, **half of the pickled jalapeños (or more, depending on heat preference)**, **1 tablespoon each of sugar and oil**, and **½ tablespoon white vinegar**. Season to taste with **salt and pepper**.



6. Finish & serve

Meanwhile, roughly chop **cilantro leaves and stems**. Serve **Tex-Mex beef stew** over **rice**. Top with a **dollop of sour cream**, **chopped cilantro**, and **jalapeño relish**. Enjoy!