MARLEY SPOON

Chile Colorado with Cilantro-Lime Rice

& Tortillas

40-50min 2 Servings

Chile Colorado is a Mexican dish in which beef chuck is simmered in a chile-based sauce until tender–typically for an hour or two. In this version, we're cutting down prep and cook time by working with ready to heat shredded beef. Simply make the sauce and simmer the beef until it soaks up those hearty chile flavors, 15–20 minutes. Serve it up with flour tortillas and cilantro-lime rice and enjoy!

What we send

- 1 yellow onion
- garlic
- ½ oz fresh cilantro
- 1 lime
- 1 bag radishes
- 5 oz basmati rice
- 4 (¼ oz) chili powder
- ¼ oz Tex-Mex spice blend
- 1 pkt beef broth concentrate
- ½ lb pkg ready to heat shredded beef [2,3]
- 6 (6-inch) flour tortillas [2,3]

What you need

- unsalted butter [1]
- kosher salt & ground pepper
- olive oil

Tools

- microplane or grater
- small saucepan
- medium saucepan
- immersion blender or blender
- large nonstick skillet

Cooking tip

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

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 1030kcal, Fat 36g, Carbs 147g, Protein 35g

1. Prep ingredients

Finely chop **onion**. Mince **2 large garlic cloves**. Finely chop **cilantro leaves and stems**. Finely grate the **zest of ½ of the lime**. Squeeze **juice of ½ of the lime**; cut **remaining lime half** into wedges. Thinly slice desired amount of **radishes** for serving.

2. Cook rice

In a small saucepan, melt **1 tablespoon butter** over medium heat. Add **half of 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.

3. Cook aromatics

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.

4. Make sauce

Lower heat to medium-low. Add **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.

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**.

6. Warm tortillas; serve

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

To **rice**, stir in **lime zest and juice** and **half of the cilantro**. Serve **chile** topped with **remaining onions and cilantro** with **rice, tortillas, radishes**, and **lime** alongside. Enjoy!