

# DINNERLY



**NO ADDED GLUTEN**

**FAST**

## Mexican Baked Beef & Rice with Peppers & Sour Cream



20-30min



2 Servings

This is a one-pot, set-it-and-forget-it type of meal, with minimal prep—which means it's perfect for weeknight cooking. Not-so-spicy poblano pepper is matched with hearty ground beef and a warming spice blend that includes paprika and cayenne pepper for a little heat. All of the flavors infuse the rice that is cooked in the same pot. We've got you covered!

### WHAT WE SEND

- 1 poblano pepper
- 1 pkg ground beef
- 5 oz jasmine rice (use  $\frac{3}{4}$  cup)
- Tam-pico de gallo spice blend (use 2 tsp)
- 2 (1 oz) pkts sour cream <sup>7</sup>
- 1 oz scallions

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

### TOOLS

- medium Dutch oven or pot with lid

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 660kcal, Fat 29g, Carbs 61g, Proteins 35g



#### 1. Sauté poblano pepper

Preheat oven to 425°F with a rack in the center. Halve **poblano pepper** lengthwise, then remove and discard core, stem, and seeds; roughly chop pepper. Heat **1 tablespoon oil** in a medium Dutch oven or pot over medium-high. Add poblano and cook, stirring, until tender and just beginning to brown, about 3 minutes.



#### 2. Brown beef

Add **ground beef** and  $\frac{1}{2}$  **teaspoon salt** to pot. Cook beef, stirring and breaking up meat into smaller pieces, until browned, about 5 minutes. Spoon off and discard **any fat**.



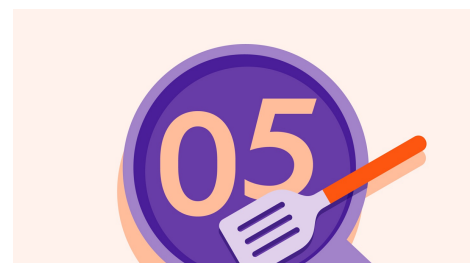
#### 3. Toast rice

Add  $\frac{3}{4}$  **cup rice** and 2 **teaspoons of the Tam-pico de gallo spice blend** to pot and cook, stirring, until rice is toasted and fragrant, about 2 minutes. Stir in **1½ cups water** and bring to a boil.



#### 4. Bake rice

Cover and transfer pot to center oven rack. Bake until **water** is absorbed and **rice** is cooked through, about 17 minutes.



#### 5. Finish & serve

Meanwhile, in a small bowl, whisk **1 teaspoon water** at a time into **all of the sour cream** until thin enough to drizzle; season with **salt** and **pepper**. Trim and discard ends from **scallions**; thinly slice. Fluff **rice**, then season to taste with **salt** and **pepper**. Serve **baked rice and beef** topped with **scallions**. Drizzle **sour cream** over top. Enjoy!



#### 6. Take it to the next level

This one-pot wonder is full of flavor thanks to beef and poblano pepper. The spices can be tempered with a topping of sliced avocado, or kicked up a notch with a few shakes of your favorite hot sauce. For crunch, crush some tortilla chips and sprinkle them on top.