



#### In your box

- 8 oz. Fully Cooked Shredded Beef
- 4 oz. Pepper and Onion Mix
- 1 tsp. Fajita Seasoning
- 2 oz. Sour Cream
- 🌶️ ¼ fl. oz. Hot Sauce
- 8 oz. Chili Lime Rice
- 3 fl. oz. Red Enchilada Sauce
- 1 oz. Shredded Mozzarella

\*Contains: milk

#### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Fast & Fresh



## Beef Fajitas Chili Lime Rice Bowl with Mozzarella and Sour Cream

no prep, quick cook

NUTRITION per serving—Calories: 467, Carbohydrates: 58g, Sugar: 12g, Fiber: 1g, Protein: 25g, Sodium: 1700mg, Fat: 14g, Saturated Fat: 7g  
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

10-15 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Mild

## Before you cook

All cook times are approximate based on testing.



### 1. Make the Meal

- If using microwave: Thoroughly rinse any fresh produce and pat dry. Combine **rice, pepper and onion mix**, 2 Tbsp. **water**, and **enchilada sauce** in provided tray. Top with **beef** (breaking up with your hands, if necessary), **seasoning blend**, and **cheese**. Cover tray with a damp paper towel. Microwave until meal is warmed through, 5-8 minutes. Carefully remove tray from microwave. Garnish with **sour cream** and **hot sauce** (to taste). Bon appétit!
- If using oven: Preheat oven to 375 degrees. Thoroughly rinse any fresh produce and pat dry. Add pepper and onion mix to tray and cover with foil. Place tray on baking sheet and bake covered in hot oven until vegetables are beginning to soften, 15-18 minutes. Carefully remove tray from oven. Stir in rice, 2 Tbsp. water, enchilada sauce, beef (breaking up with your hands, if necessary), seasoning blend, and cheese until combined. Keep tray on baking sheet and bake again uncovered in hot oven until dish is heated through, 10-12 minutes. Carefully remove tray from oven. Garnish with sour cream and hot sauce (to taste). Bon appétit!