



In your box

- 1 Tbsp. Chile and Cumin Rub
- 2 Small Corn Tortillas
- ½ oz. Cilantro
- 8 fl. oz. Tomato Sauce
- 1 Jalapeño Pepper
- 2 oz. Shredded Oaxacan Cheese
- ¾ cup Jasmine Rice
- 2 Garlic Cloves
- 1 Lime

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Ground Turkey
- 10 oz. Antibiotic-Free Ground Beef
- 20 oz. Ground Beef—Double Portion

*Contains: milk

You will need

- Olive Oil, Salt, Pepper
- Medium Non-Stick Pan, Small Pot, Mixing Bowl



Beef Empanada Rice Bowl

with jalapeño chimichurri and crispy tortilla strips

NUTRITION per serving—Calories: 874, Carbohydrates: 88g, Fat: 40g, Protein: 42g, Sodium: 1634mg.

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

25-35 min.

Cook Within

5 days

Difficulty Level

Intermediate

Spice Level

Mild

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **chimichurri**

Customize It Instructions

- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef in Step 3, stirring occasionally until no pink remains on meat, 6-8 minutes.
- If using **ground turkey**, follow same instructions as ground beef Step 3, stirring occasionally until no pink remains on meat, 7-9 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Start the Rice

- Bring a small pot with **rice** and 1½ cups **water** to a boil. Reduce to a simmer, cover, and cook until tender, 18-20 minutes.
- Stir 1 Tbsp. **chimichurri** (made while rice cooks; reserve remaining for garnish) into cooked rice. Cover again and set aside.
- While rice cooks, prepare ingredients.



2

Prepare Ingredients and Make Chimichurri

- Mince **cilantro** (no need to stem).
- Stem **jalapeño**, halve, remove seeds and ribs, and mince. *Retain seeds for more spice. Be sure to wash hands, utensils, and cutting board after working with jalapeño.*
- Halve **lime** and juice.
- Mince **garlic**.
- Halve **tortillas**, then slice into thin strips.
- In a mixing bowl, combine cilantro, jalapeño (to taste), 2 tsp. **lime juice**, garlic, 1 Tbsp. **olive oil**, 1 Tbsp. **water**, ¼ tsp. **salt**, and a pinch of **pepper**. Set aside.



3

Crisp Tortilla Strips and Brown Meat

- Line a plate with a paper towel.
- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add **tortilla strips** and stir occasionally until crispy, 5-7 minutes.
- Remove tortilla strips to towel-lined plate. Keep pan over medium-high heat.
- Add **ground beef** to hot pan. Stir occasionally until no pink remains, 6-8 minutes.



4

Finish the Meat

- Add **tomato sauce** and **seasoning rub** to pan and stir to combine. Bring to a simmer.
- Once simmering, stir occasionally until thickened, 3-5 minutes.
- Remove from burner.



5

Finish the Dish

- Plate dish as pictured on front of card, topping **rice** with **beef mixture**, and garnishing with **cheese**, remaining **chimichurri**, and **tortilla strips**. Bon appétit!