



In your box

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

Staff Pick

Empanada Rice Bowl

with jalapeño chimichurri and crispy tortilla strips

NUTRITION per serving—Calories: 861, Carbohydrates: 85g, Fat: 40g, Protein: 42g, Sodium: 1661mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
5 days

Difficulty Level 
Easy

Spice Level 
Medium



🕒 You will need

Olive Oil, Salt, Pepper

Small Pot, Mixing Bowl, Medium Non-Stick Pan

👑 Before you cook

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

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **chimichurri**



1

Start the Rice

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



2

Prepare Ingredients and Make Chimichurri

- Mince **cilantro**, stems and leaves.
- 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.
- 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** in a mixing bowl. 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.
- Return pan to medium-high heat and add **ground beef** to hot pan. Stir occasionally until no pink remains, 6-8 minutes.



4

Finish the Meat

- Stir **tomato sauce** and **seasoning rub** into pan with **ground beef**.
- Bring to a simmer and stir occasionally until thickened, 3-5 minutes.
- Remove from burner.



5

Finish the Dish

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