



In your box

- 2 oz. Shredded Mozzarella
- 8 oz. Cooked Jasmine Rice
- 2 tsp. Fajita Seasoning
- 2 oz. Sour Cream
- 8 fl. oz. Tomato Sauce
- 2 oz. Chimichurri
- 1 oz. Tortilla Strips

Customize It Options

- 10 oz. Ground Beef
- 12 oz. Diced Boneless Skinless Chicken Breasts
- 12 oz. Ground Pork
- 10 oz. Steak Strips

Beef Empanada Bowl

with chimichurri sauce

NUTRITION per serving—Calories: 832, Carbohydrates: 54g, Fat: 48g, Protein: 39g, Sodium: 1668mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutrition & allergen information may vary by protein. Please review protein and meal labels for details.*

Prep & Cook Time
15 min.

Cook Within
4 days

Difficulty Level ● □ □ □
Easy

Spice Level □ □ □ □
Not Spicy



📌 You will need

Olive Oil

Large Non-Stick Pan, Microwave-Safe Bowl

👑 Before you cook

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



Start the Beef

- Place a large non-stick pan over medium-high heat. Add 1 tsp. **olive oil**, **ground beef** and **fajita seasoning** to hot pan. Stir occasionally, breaking up meat, until no pink remains, 4-6 minutes.
- If using **steak strips**, separate into a single layer, pat dry, and season with ¼ tsp. **salt** and a pinch of **pepper**. Follow same cooking instructions. If using **chicken breasts**, pat dry and season with a pinch of salt and pepper. Follow same instructions and stir occasionally until chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes. If using **ground pork**, follow same instructions, adding ¼ tsp. salt and a pinch of pepper, and stirring occasionally, breaking up with a spoon, until no pink remains, 5-7 minutes.
- While beef cooks, prepare rice.



Heat the Sauce

- Add **tomato sauce** to pan with beef and bring to a simmer. Once simmering, stir occasionally until slightly thickened, 2-3 minutes.
- Remove from burner.



Cook the Rice

- Remove **rice** from packaging. Place rice in a microwave-safe bowl and add 2 Tbsp. **water**. Cover with a damp paper towel. Microwave until warm, 2 minutes.
- Fluff cooked rice with a fork. Set aside.



Finish the Dish

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