



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Basmati rice

Basmati rice is a small but long-grained, aromatic rice ('basmati' means fragrant). It is of Southeast Asian origin and has been cultivated for over 8000 years.



C4 Beef Burrito Bowl

All the loved ingredients of a burrito without the wrapping! Mexican beef strips, guacamole, and fresh salsa toppings in a bowl with rice, garnished with pickled shallot.

 20 minutes

 4 servings

 Beef

29 April 2022

Add a little extra!

Grated cheddar cheese, pickled jalapeños, chopped coriander and a dollop of yoghurt or sour cream all make delicious toppings for this bowl!

FROM YOUR BOX

BASMATI RICE	300g
SHALLOT	1
AVOCADOS	2
LIME	1
TOMATOES	2
CORN COB	1
BABY COS LETTUCE	1
BEEF STIR-FRY STRIPS	500g

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, ground cumin, apple cider vinegar

KEY UTENSILS

large frypan, saucepan with lid

NOTES

You can cook the corn and diced tomatoes in the pan if you prefer a warmer dish.



1. COOK THE RICE

Place rice in a saucepan, cover with 1.5 x amount of water. Cover with a lid, cook on lowest heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. PICKLE THE SHALLOT

Slice or finely chop shallot. Combine in a bowl with **2 tsp vinegar** and **salt**. Set aside.



3. MAKE THE GUACAMOLE

Mash avocados with 1/2 lime zest and juice (wedge remaining). Season with **salt and pepper**.



4. PREPARE THE TOPPINGS

Dice tomatoes and remove corn from cob (see notes). Rinse and shred lettuce leaves. Set aside.



5. COOK THE BEEF

Heat a frypan over high heat. Coat beef with **1 tbsp cumin**, **3 tsp smoked paprika**, **oil**, **salt and pepper**. Add to pan and cook for 2–3 minutes (in batches if needed). Take off heat and stir through **2 tbsp water**.



6. FINISH AND SERVE

Divide rice, beef, and toppings among bowls. Finish with guacamole and pickled shallot, and serve with lime wedges.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

