



# BEEF TACOS WITH LIME CREMA

*charred corn, cotija cheese, cumin rice with tomato*

**COOK TIME**  
30 MIN

**SERVINGS**  
2

**CALORIES PER SERVING**  
990

Tonight's crave-worthy tacos are all about the toppings! It starts with a savory base of ground beef piled onto steamy flour tortillas. Charred corn, cotija cheese, and fresh cilantro (all reminiscent of *elote*, a Mexican street snack) are sprinkled over the top. A spicy lime crema—made in just seconds with sour cream, Cholula sauce, and a squeeze of fresh lime—adds a creamy kick throughout. Fragrant cumin-spiced rice with tomato rounds out the lively meal.

## INGREDIENTS (12 ITEMS)

- 1 tsp **Cumin seeds**
- ½ cup **Jasmine rice**
- 1 whole **Lime**
- 1 whole **Roma tomato**
- ¼ oz **Cilantro**
- 1 oz **Sour cream** <sup>M</sup>
- 1 tsp **Cholula sauce**
- 2¾ oz **Corn**
- 6 whole **Flour tortillas** <sup>W</sup>
- 10 oz **Ground beef\***
- 2¼ tsp **Chili, cumin & paprika blend**
- ¾ oz **Cotija cheese** <sup>M</sup>

## WHAT YOU'LL NEED

- small pot with lid
- medium & large sauté pans
- small bowl
- measuring cup & spoons
- oven mitt
- cooking oil
- salt & pepper

## ALLERGENS

- <sup>M</sup> MILK
- <sup>W</sup> WHEAT



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

**GREEN CHEF IS PROUD** to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

\*Ground beef is fully cooked when it's no longer pink.

Wash and dry fresh produce. Wash hands and surfaces after handling raw meat. Consuming raw or undercooked meat may increase your risk of foodborne illness. Go to [greenchef.com/faq](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

## 1 COOK RICE

- Preheat oven to 400 degrees.
- Heat about 1½ tablespoons cooking oil in a small pot over medium-high heat. Add **cumin seeds** to hot pot. Toast 1-2 minutes, or until fragrant, stirring frequently.
- Add **jasmine rice**, 1 cup water, and about ¼ teaspoon salt. Bring to a boil, then reduce heat to medium low. Cover pot with lid. Simmer 16-18 minutes, or until rice is tender and water has absorbed.
- Remove from heat. Let rest, covered, 3 minutes. (You'll finish the rice in Step 7.)

COOKING FOR  
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

## 2 PREP

- Quarter **lime**.
- Small dice **Roma tomato** into pieces, about ¼ inch each.
- De-stem **cilantro**; roughly chop leaves.

## 3 MAKE LIME CREMA

- Place **sour cream** and **Cholula sauce\*** in a small bowl. Squeeze juice from one **lime wedge** over bowl. Add water 1 teaspoon at a time until mixture reaches a drizzling consistency. Stir to combine. Season with salt and pepper to taste.

*\*If heat sensitive, use Cholula sauce sparingly, or omit entirely.*

## 4 CHAR CORN

- Pat **corn** dry with paper towels.
- Heat a dry, medium sauté pan over medium-high heat. Add **corn** to hot pan. Season with salt and pepper. Cook 5-6 minutes, or until corn begins to char, stirring occasionally. Remove from heat.

## 5 WARM TORTILLAS

- Stack **flour tortillas** on foil and sprinkle with water; wrap with foil. Place directly on oven rack. Warm 6-8 minutes, or until heated through.

## 6 COOK BEEF

- Heat about 1 tablespoon cooking oil in a large sauté pan over medium-high heat. Add **ground beef** to hot pan. Season with **chili, cumin, and paprika blend**, about ¼ teaspoon salt, and a pinch of pepper. Cook 4-5 minutes, or until fully cooked, breaking up **beef** into pieces.

## 7 FINISH RICE

- Fluff **rice** with a fork. Add **tomato** and about half of the **cilantro** to pot. Squeeze juice from one **lime wedge** over pot. Stir to combine. Season with salt and pepper to taste.

## 8 PLATE YOUR DISH

- Divide **tortillas** between plates. Fill each with **beef, charred corn**, and about 1 tablespoon **cumin rice with tomato**. Drizzle with **lime crema** to taste. Garnish with **cotija cheese** and remaining **cilantro**. Pile remaining **rice** on the side. Serve with remaining **lime wedges**. Enjoy!

