



CAJUN BEEF & DIRTY RICE WITH JALAPEÑOS & GREEN ONION MAYO



Dirty rice is a traditional Louisiana dish made with white rice that gets its 'dirty' colour from being cooked with beef, peppers, green onions and spices. We've added jalapeños to our version for an extra kick!

TOOLS

- Measuring Spoons
- Medium Pot
- Small Bowl
- Measuring Cups
- Large Non-Stick Pan

PANTRY ITEMS

- Cooking Oil
- Salt & Pepper



25 MIN





SPICY

W49 • R4001 • 5001

IN YOUR KIT BAG

2 PORTIONS

4 PORTIONS

Ground Beef	227 g	454 g
Basmati Rice	¾ cup	1 ½ cups
Cajun Spice Blend 	4 tsp	8 tsp
Sweet Bell Pepper	160 g	320 g
Beef Stock Reduction	1	2
Soy Sauce	1 ½ tsp	3 tsp
Jalapeño 	1	2
Mayonnaise	55 g	115 g
Green Onion	2	4

Ground Turkey

250 g

500 g



MADE TO ORDER

This meal is made to order. If you swapped your protein, we've got you covered – just flip this card over to find your cooking instructions.