

Spiced Beef with Corn Slaw, Rice & Chipotle Mayo

Grab your Fresh & Fast Meal Kit

FRESH & FAST Box to plate: 15 mins

Eat me early



Get ready

Wash your fruit and veggies first!

You'll need

(along with the basics)





Medium **Frying Pan**

Microwave

From the pantry





1. Fry



Capsicum



Sweetcorn

2. Sizzle



Chives



Lime

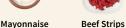


Mild Chipotle



Sauce







All-American Spice Blend

3. Zap





Microwavable **Basmati Rice**

Slaw Mix

• Heat **olive oil** in a frying pan over a high heat

- Thinly slice capsicum
- Drain sweetcorn
- Cook capsicum and sweetcorn until tender, 3-4 mins
- Transfer to a bowl

- Meanwhile, finely chop chives
- Cut **lime** into wedges
- Grab a small bowl. Combine chipotle and mayo
- Return pan to a high heat with a good drizzle of olive oil
- Cook beef and spice blend, tossing, until browned, 1-2 mins

- Now, zap rice in microwave until steaming, 2-3 mins
- · To bowl with cooked veggies, add slaw mix, a good squeeze of lime juice and a drizzle of olive oil
- Season and toss
- Plate up rice, spiced beef, slaw and remaining **lime** wedges
- Drizzle with chipotle mayo
- Garnish with chives

From the cool pouch

	2P	4P
Mayonnaise	1 pkt (40g)	1 pkt (100g)
Beef Strips	1 pkt	1 pkt





