



# Mrs. Chrest's

## MEXICAN HAYSTACK

### RICE BOWLS

Mexican haystack rice bowls are a tex-mex lover's dream! Cilantro lime rice, seasoned beef, and then piled high with all your favorite toppings!

#### INGREDIENTS

##### Cilantro Rice:

- 2 tablespoons butter
- 1 1/4 cups basmati rice
- 2 1/4 cups chicken broth
- juice and zest of 1 large lime
- 1/4 cup chopped cilantro
- 1/2 teaspoon salt
- 1/2 teaspoon cumin

##### Meat:

- 1 lb lean ground beef
- 1 teaspoon salt
- 1 teaspoon cumin
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon brown sugar
- 1/4 teaspoon pepper
- 1 can (8 oz) tomato sauce (1/2 389 mL can)
- 1 can (15 oz) heinz original beans in tomato sauce,, do not drain

#### TOPPINGS

- shredded lettuce
- shredded cheese
- chopped tomatoes

#### PROCEDURE

##### FOR THE CILANTRO LIME RICE:

1. Add the butter and dry basmati rice to a saucepan.
2. Heat over medium high heat until butter has melted and the rice is slightly toasted.
3. Stir often so the rice does not burn.
4. Add in the remaining ingredients.
5. Bring to a boil.
6. Cover and reduce heat to medium-low.
7. Cook for 15-20 minutes or until rice is done.
8. Fluff with a fork

##### FOR THE MEAT:

1. Cook and crumble the ground beef in a skillet pan over medium-high heat until no longer pink.
2. Drain any grease.
3. Add the seasonings, tomato sauce, green chilies, and chili beans.
4. Stir to combine. Turn heat to medium-low and let simmer while the rice cooks.

Layer rice in a bowl, top with the meat mixture, and then top with your choice of toppings. Enjoy!