

**Tupperware®**

Serves: 2 • Serving size: 2 cups



PREP: 10 minutes  
COOK: 0 minutes

## Mexican Rice BOWL

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1 cup cooked rice or quinoa  
1 cup cooked ground beef  
1 cup chopped tomato  
¼ cup chopped onion  
½ cup cooked black beans  
1 tbsp. DIY Cilantro Mojo Seasoning Blend (found on our blog)  
¼ cup roughly chopped fresh cilantro  
½ cup crumbled queso fresco  
Chopped avocado, crema for garnish and lime wedges

1. In a large bowl, stir together rice, ground beef, tomato, onion, black beans, DIY seasoning blend and cilantro. Cover and refrigerate until ready to serve.
2. Serve warm, topped with queso fresco, avocado, crema and lime wedges.

Nutritional Information (per serving):

Calories: 370 Total Fat: 9g Saturated Fat: 7g Cholesterol: 65mg  
Sodium: 660mg Carbohydrate: 42g Fiber: 6g Sugar: 4g Protein: 31g  
Vitamin A: 8% Vitamin C: 30% Calcium: 25% Iron: 25%

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