



ZESTY MEXICAN-SPICED STEAK BOWLS

with Garlic Rice, Marinated Tomato & Guacamole

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 Clove | 2 Cloves
Garlic



1 | 2
Tomato



1 | 2
Lime



1 TBSP | 2 TBSP
Mexican Spice Blend



¾ Cup | 1½ Cups
White Rice



10 oz | 20 oz
Ranch Steak



4 TBSP | 8 TBSP
Guacamole



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HELLO

RANCH STEAK

Also known as boneless shoulder center cut steak, this cut is lean, flavorful, and extra beefy.

PREP: 5 MIN | COOK: 30 MIN | CALORIES: 590



GIVE IT A REST

Let the steak rest for at least 5 minutes after cooking and before slicing. The extra standing time gives the juices a chance to redistribute, keeping the meat moist.

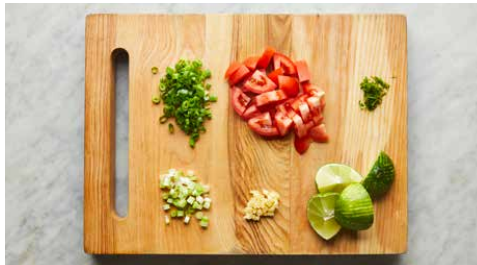
BUST OUT

- Zester
- Large pan
- Small pot
- Small bowl
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- **Wash and dry produce.** Trim and thinly slice **scallions**, separating whites from greens. Peel and mince or grate **garlic**. Trim and quarter **tomato**; slice into ½-inch-thick quarter-moons. Zest and quarter **lime**.



4 MARINATE TOMATO

- While steak cooks, in a small bowl, combine **tomato**, **scallion greens**, a **drizzle of olive oil**, a **squeeze of lime juice** (big squeeze for 4 servings), **salt**, and **pepper**; set aside.



2 START RICE

- Heat **1 TBSP butter** (2 TBSP for 4 servings) in a small pot over medium heat. Add **scallion whites**, **garlic**, and **half the Mexican Spice Blend** (you'll use the rest later); cook, stirring, until scallion whites are softened and garlic is fragrant, 2-3 minutes.
- Add **rice**, **1¼ cups water** (2¼ cups for 4) and a **pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to use in Step 5.



5 FINISH RICE

- Fluff **rice** with a fork; stir in **lime zest** and a **squeeze of lime juice** (big squeeze for 4 servings). Taste and season with **salt** and **pepper** if desired.



3 COOK STEAK

- While rice cooks, pat **steak*** dry with paper towels; season with **remaining Mexican Spice Blend**, **salt**, and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add steak; cook to desired doneness, 3-6 minutes per side. Transfer to a cutting board to rest.



6 FINISH & SERVE

- Thinly slice **steak** against the grain.
- Divide **rice** between shallow bowls. Top with steak and **marinated tomato** in separate sections. Garnish with a **dollop of guacamole** and serve with **remaining lime wedges** on the side.

*Steak is fully cooked when internal temperature reaches 145°.