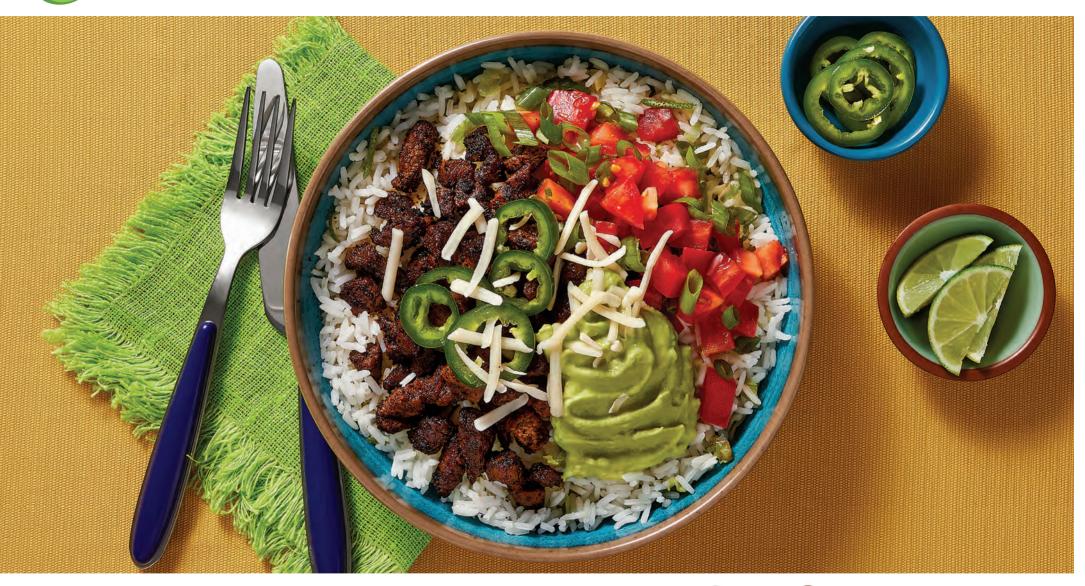
# **CARNE ASADA STEAK BOWLS**

with Tomato Scallion Salsa and Avocado Crema



# — HELLO — CARNE ASADA

Fast-cooking diced steak gets a flavorful Mexican-style marinade—perfect in tacos, burritos, and bowls!





Jasmine Rice

Roma Tomato

Lime

o Jalapeño

Guacamole



Sour Cream (Contains: Milk)



Diced Steak



Monterey Jack

Cheese

Southwest Spice Blend

38.15 CARNE ASADA STEAK BOWLS\_NJ.indd 1

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#### **START STRONG**

In step 3, you'll be using hot water in your pickling liquid. The heat works double-duty here to help the sugar and salt dissolve and to prep the jalapeño for absorbing brine, so you can enjoy your pickles in a snap.

#### **BUST OUT**

Large pan

Kosher salt

- Small pot
- Zester
- 3 Small bowls Black pepper
- Paper towels
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 1 TBSP) (Contains: Milk)

INGREDIENTS	
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Ingredient 2-person   4-person	
Scallions	2   4
Jasmine Rice	<sup>3</sup> / <sub>4</sub> Cup   11/ <sub>2</sub> Cups
• Roma Tomato	1   2
• Lime	1   2
• Jalapeño 🧹	1   2
Guacamole	4 TBSP   8 TBSP
Sour Cream	2 TBSP   4 TBSP
<ul> <li>Diced Steak*</li> </ul>	10 oz   20 oz
Southwest Spice Blend	1 TBSP   2 TBSP
Monterey Jack Cheese	¼ Cup   ½ Cup

\* Steak is fully cooked when internal temperature reaches 145 degrees.







#### COOK RICE

Wash and dry all produce. Trim and thinly slice scallions, separating whites from greens. Melt 1 TBSP butter in a small pot over medium-high heat. Add scallion whites and cook, stirring, until softened, 1-2 minutes. Stir in rice, 1¼ cups water (2¼ cups for 4 servings), and a pinch of salt. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



4 In a third small bowl, combine guacamole, sour cream, and a squeeze of lime juice.



## 2 MAKE SALSA Dice tomato. Zest and quarter lime. In a small bowl, combine tomato, scallion greens, a squeeze of lime juice, and half the lime zest. Season with salt and pepper.



**3 PICKLE JALAPEÑO** Slice **jalapeño** into thin rounds, removing ribs and seeds for less heat. In a second small bowl, combine **jalapeño**, **1 TBSP hot water**, ½ **tsp sugar** (1 tsp for 4 servings), juice from half the **lime** (whole lime for 4), and a pinch of **salt**.



## **5** COOK STEAK Pat diced steak dry with paper towels; season with salt and pepper. Heat a drizzle of oil in a large pan over high heat. Once oil is shimmering, add steak and sprinkle with Southwest Spice. Cook, stirring occasionally, until browned and cooked through, 2-3 minutes. (TIP: Lower heat if steak begins to brown too quickly.) Turn off heat. Season with salt and pepper.



6 FINISH AND SERVE Fluff rice with a fork; stir in remaining lime zest and season with salt. Divide between bowls. Top rice with diced steak, salsa, avocado crema, as much pickled jalapeño as you like, and Monterey Jack. Serve with any remaining lime wedges on the side. CRUSH IT

Want some extra crunch? If you have tortilla chips on hand, crumble up a handful and use them to top your bowls.