



# 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!

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 780**



Scallions



Roma Tomato



Jalapeño



Sour Cream  
(Contains: Milk)



Monterey Jack  
Cheese  
(Contains: Milk)



Jasmine Rice



Lime



Guacamole



Diced Steak



Southwest  
Spice Blend

## 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

- Small pot
- Large pan
- Zester
- Kosher salt
- 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

Ingredient **2-person** | **4-person**

- Scallions 2 | 4
- Jasmine Rice ¾ Cup | 1½ Cups
- Roma Tomato 1 | 2
- Lime 1 | 2
- Jalapeño 1 | 2
- Guacamole 4 TBSP | 8 TBSP
- Sour Cream 2 TBSP | 4 TBSP
- Diced Steak\* 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.

## WINE CLUB

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## 1 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 MAKE AVOCADO CREMA

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**.



## 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**.



## 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**.



## 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.

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