



# SAUCY STEAK BURRITO BOWLS

with Charred Poblano, Smoky Crema, Salsa Fresca & Cilantro Lime Rice

## INGREDIENTS

2 PERSON | 4 PERSON



1/2 Cup | 1 Cup  
Jasmine Rice



1 | 2  
Roma Tomato



1 | 2  
Red Onion



1 | 2  
Lime



1 | 2  
Poblano Pepper



1/4 oz | 1/2 oz  
Cilantro



10 oz | 20 oz  
Diced Steak



2 TBSP | 4 TBSP  
Smoky Red  
Pepper Crema  
Contains: Milk, Soy



1 | 2  
Tex-Mex Paste

## HELLO

### CHARRED POBLANO

Milder than a jalapeño, this earthy green chili pepper develops smoky depth of flavor once sautéed.



PREP: 10 MIN | COOK: 25 MIN | CALORIES: 580



### LIFE HACK

Always seem to squish tomatoes when you're trying to slice or dice 'em? Try switching to a serrated or bread knife! The teeth on the blade will cut through the skin every time. Bye-bye, accidental tomato sauce.

### BUST OUT

- Small pot
- Zester
- Paper towels
- 2 Small bowls
- Medium pan
- Kosher salt
- Black pepper
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 COOK RICE

- In a small pot, combine **rice**, **¾ cup water**, 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 SERVINGS: Use 1½ cups water.**



### 4 COOK VEGGIES

- Heat a large drizzle of **oil** in a medium pan over medium-high heat. Add **poblano** and **onion wedges**. Season with **salt**. Cook, stirring occasionally, until softened and lightly charred, 7-9 minutes. Transfer veggies to a plate.
- **4 SERVINGS: Use a large pan.**



### 2 PREP

- While rice cooks, **wash and dry all produce**. Finely dice **tomato**. Halve, peel, and cut **onion** into ½-inch-thick wedges; mince one wedge until you have 1 TBSP. Zest and quarter **lime**. Core, deseed, and dice **poblano** into ½-inch pieces. Mince **cilantro**. Pat **diced steak\*** dry with paper towels.
- **4 SERVINGS: Mince a few onion wedges until you have 2 TBSP.**



### 5 COOK STEAK

- Add another drizzle of **oil** to same pan; increase heat to high. Add **steak** and a big pinch of **salt**. Cook, stirring occasionally, for 2 minutes.
- Stir in **Tex-Mex paste** and **¼ cup water** until combined. Bring to a simmer and cook until mixture is saucy and steak is cooked through, 1-2 minutes more. Turn off heat.
- **4 SERVINGS: Use ⅓ cup water.**



### 3 MAKE SALSA & CREMA

- In a small bowl, combine **tomato**, **minced onion**, and juice from half the **lime**; season with **salt**.
- Add **smoky red pepper crema** to a separate small bowl. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



### 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter**, **lime zest**, and half the **cilantro**. Season with **salt** and **pepper**.
- Divide rice between bowls and top with **veggies**, **saucy steak**, **salsa**, **crema**, remaining **cilantro**, and any remaining **sauce** from pan. Serve with remaining **lime wedges** on the side.
- **4 SERVINGS: Use 2 TBSP butter.**

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