

LIMITED  
TIME  
ONLY



#### In your box

- 10 oz. Steak Strips
- 1 Yellow Onion
- ¼ oz. Cilantro
- 1 Lime
- 4 oz. Slaw Mix
- 1 Roma Tomato
- 1 Tbsp. Tomato Paste
- 2 Garlic Cloves
- 2 tsp. Chile and Cumin Rub
- ½ cup Basmati Rice

*If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.*

#### You will need

- Olive Oil, Salt, Pepper
- Small Pot, Mixing Bowl, Large Non-Stick Pan

#### Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork		
165°	Chicken	Ground Turkey		

Classic Meal Kit

skinnytaste®  
with  HOME CHEF

Latin-Style Steak  
with onions and tomatoes

NUTRITION per serving—Calories: 610, Carbohydrates: 64g, Sugar: 10g, Fiber: 5g, Protein: 35g, Sodium: 1240mg, Fat: 25g, Saturated Fat: 7g  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

40-50 min.

Cook Within

6 days

Difficulty Level

Intermediate

Spice Level

Not Spicy

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **cilantro**



### 1. Cook the Rice

- Bring a small pot with **rice**,  $\frac{3}{4}$  cup **water**, and a pinch of **salt** to a boil.
- Reduce to a simmer, cover, and cook until rice is tender, 14-17 minutes.
- Remove from burner and set aside.
- While rice cooks, prepare ingredients.



### 2. Prepare Ingredients and Make Slaw

- Core **tomato** and cut into  $\frac{1}{2}$ " dice.
- Halve and juice **lime**.
- Coarsely chop **cilantro** (no need to stem).
- Halve and peel **onion**. Slice halves into thin strips.
- Mince **garlic**.
- In a mixing bowl, combine **slaw mix**, 1 Tbsp. lime juice, half the cilantro (reserve remaining for garnish), 2 tsp. **olive oil**, and a pinch of **salt** and **pepper**. Set aside.
- Separate **steak strips** into a single layer and pat dry. Coarsely chop.



### 3. Cook the Steak Strips

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **steak strips** and a pinch of **salt** to hot pan. Stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Transfer steak strips to a plate. Rest, 3 minutes. Reserve pan; no need to wipe clean.



### 4. Cook the Vegetables

- Return pan used to cook steak strips to medium heat. Add 1 tsp. **olive oil** and **onion** to hot pan. Stir occasionally until beginning to soften, 2-3 minutes.
- Add **tomato**, **tomato paste**, **garlic**, **seasoning rub**,  $\frac{1}{2}$  cup **water**, and  $\frac{1}{4}$  tsp. **salt**. Reduce heat to medium-low. Stir occasionally until combined and thickened slightly, 2-4 minutes.
- Add **steak strips** and stir until combined and warmed through, 1-2 minutes.
- Remove from burner.



### 5. Finish the Dish

- Plate dish as pictured on front of card, topping **rice** with **steak and vegetable mixture**. Garnish with **slaw** and remaining **cilantro**. Bon appétit!