



Greek-Style Beef and Rice Bowl

WITH TZATZIKI AND TOMATOES

Express



Prep & Cook Time

15-20 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Salt
Small Pot, Large Non-Stick Pan

Ingredients

- 1 Lemon
- 4 oz. Sliced Red Onions
- 1 tsp. Onion Salt
- ½ cup Basmati Rice
- 2 oz. Chimichurri
- 4 oz. Grape Tomatoes
- 1 tsp. Minced Garlic and Parsley
- 2 oz. Tzatziki Cup
- **Customize It Options**
- 10 oz. Steak Strips
- 20 oz. Double Portion- Steak Strips
- 10 oz. Ground Beef
- 10 oz. Ground Turkey

Difficulty Level

EASY

Spice Level

NOT SPICY

Minimum Internal Protein Temperature

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

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/36592

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

Processed in a facility that also processes peanut, tree nut, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

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

Before You Cook

All cook times are approximate based on testing.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Ingredient(s) used more than once: **lemon**

Customize It Instructions

- If using **20 oz. steak strips**, follow same instructions as 10 oz., working in batches if necessary.
- If using **ground beef**, break up until beef reaches minimum internal temperature, 4-6 minutes.
- If using **ground turkey**, break up until turkey reaches minimum internal temperature, 6-8 minutes.



1. Cook the Rice

- Bring a small pot with **rice** and 1 cup **water** to a boil.
- Once boiling, reduce to a simmer, cover, and cook until rice is tender, 14-17 minutes.
- Remove from burner and set aside.
- While rice cooks, continue recipe.



2. Prepare the Ingredients

- Halve **lemon** lengthwise. Cut one half into wedges and juice the other half.
- Prick **tomatoes** with a fork. *If you receive one whole tomato instead, not to worry; simply core tomato, cut into 1/2" dice, and proceed with recipe instructions.*
- Pat **steak strips** dry. Coarsely chop, then separate pieces. Season all over with 1/4 tsp. **salt**.



3. Cook the Vegetables

- Place a large non-stick pan over medium-high heat and add 1 Tbsp. **olive oil**.
- Add **onions** and **tomatoes** to hot pan and stir occasionally until onions are slightly tender, 3-4 minutes.
- Cover and stir occasionally until tomatoes have softened, 3-4 minutes.



4. Add Steak Strips and Finish Dish

- Add **steak strips**, **minced garlic** and **parsley**, and **onion salt** to hot pan. Stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Stir in **chimichurri** and 2 tsp. **lemon juice** until combined.
- Remove from burner. Rest, 3 minutes.
- Plate dish as pictured on front of card, topping **rice** with steak strip mixture and garnishing with **tzatziki**. Squeeze **lemon wedges** over to taste. Bon appétit!