



In your box

- ¼ oz. Cilantro
- 1 Yellow Onion
- ½ cup Jasmine Rice
- 1 Roma Tomato
- 1 Lime
- 1 Green Bell Pepper
- 10 oz. Sliced Ribeye Steak
- 2 Large Flour Tortillas
- 1 ½ Tbsp. Smoky Chile and Cumin Rub
- 1 oz. Sour Cream

CONTAINS milk, wheat, soy



Ribeye Steak Burrito Bowl

with pico de gallo

NUTRITION per serving—Calories: 688, Carbohydrates: 81g, Fat: 23g, Protein: 39g, Sodium: 1686mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
6 days

Difficulty Level ● ○ ○
Easy

Spice Level ● ○ ○ ○
Mild

🕒 You will need

Olive Oil, Salt, Pepper, Cooking Spray
Baking Sheet, Small Pot, Mixing Bowl, Large Non-Stick Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Preheat oven to **425 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **cilantro, onion**



1

Cook the Rice

- Bring a small pot with **jasmine rice** and 1 cup **water** to a boil. Reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes.
- Mince **cilantro**, leaves and stems, while rice cooks.
- Remove from burner and stir in half the cilantro (reserve remaining for pico de gallo). Cover and set aside.
- While rice cooks, prepare ingredients.



2

Prepare the Ingredients

- Core **tomato** and cut into ¼” dice.
- Halve and peel **onion**. Slice half into thin strips and cut other half into ¼” dice.
- Zest and halve **lime**. Cut one half into two wedges and juice the other half.
- Stem, seed, and slice **green bell pepper** into ¼” strips.
- Combine **tomato, diced onion** (to taste), 1 tsp. **lime juice**, 1 tsp. **lime zest**, remaining **cilantro**, and a pinch of **salt** and **pepper** in a mixing bowl.



3

Make the Tortilla Bowls

- Make two loosely-packed, softball-sized balls out of foil, each about 5-6” in diameter.
- Place foil balls on prepared baking sheet and lay a **tortilla** over each. Coat tortillas with **cooking spray**.
- Bake until golden brown and crispy, 5-10 minutes.
- Remove from oven and let cool.
- While tortilla bowls bake, cook ribeye steak strips.



4

Cook the Ribeye Steak Strips

- Pat **ribeye steak strips** dry.
- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add ribeye steak slices to hot pan and cook undisturbed until well-browned on one side, 2-4 minutes.
- Transfer to a plate. *Ribeye steak strips will finish cooking in a later step.*
- Reserve pan; no need to wipe clean.



5

Cook Vegetables and Finish Dish

- Return pan used to sear steak to medium-high heat and add 1 tsp. **olive oil, onion slices**, and **green pepper slices** to hot pan. Stir occasionally lightly browned and tender, 4-6 minutes.
- Add **steak and any accumulated juices**, ½ cup **water**, and **seasoning blend** to pan. Bring mixture to a simmer and stir constantly until liquid as thickened slightly, 2-3 minutes.
- Remove from burner, stir in cooked **rice**, and season with ¼ tsp. **salt** and a pinch of **pepper**.
- Plate dish as pictured on front of card, garnishing with **sour cream** and serving **lime wedges** on the side. Bon appétit!