



In your box

8 fl. oz. Tomato Sauce
1 Tbsp. Taco Seasoning
2 oz. Shredded Mozzarella
1 Lime
½ oz. Cilantro
1 Jalapeño Pepper
2 oz. Sour Cream
1 oz. Tortilla Strips
¾ cup Jasmine Rice
10 oz. Steak Strips



Steak Strip Empanada Rice Bowl

with chimichurri

NUTRITION per serving—Calories: 806, Carbohydrates: 82g, Fat: 31g, Protein: 43g, Sodium: 1743mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
25-35 min.

Cook Within
6 days

Difficulty Level ● ● ● ● ●
Easy

Spice Level ● ● ● ● ●
Mild

🕒 You will need

Olive Oil, Salt, Pepper

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!

- ☐ Thoroughly rinse produce and pat dry



1

Cook the Rice

- Bring a small pot with **jasmine rice**, 1½ cup **water**, and a pinch of **salt** to a boil.
- Reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes.
- Remove from burner and set aside.
- While rice cooks, prepare ingredients.



2

Prepare the Ingredients

- Stem **jalapeño**, halve, seed, remove ribs, and mince. *Wash hands and cutting board after working with jalapeño.*
- Mince **cilantro** (no need to stem).
- Halve and juice **lime**.
- Season **steak strips** with a pinch of **salt** and **pepper**.



3

Make the Chimichurri

- Combine **jalapeño** (to taste), **cilantro**, 1 Tbsp. **olive oil**, 2 tsp. **lime juice**, and a pinch of **salt** and **pepper** in a mixing bowl. Set aside.



4

Start the Steak Strips

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **steak strips** to hot pan and stir occasionally until no pink remains, 5-7 minutes.



5

Finish Steak Strips and Finish Dish

- Stir **tomato sauce**, **taco seasoning**, and a pinch of **pepper** into pan.
- Bring to a simmer. Once simmering, cook until slightly thickened, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, topping **rice** with **steak strip-tomato mixture**, **chimichurri**, **cheese**, **tortilla strips**, and **sour cream**. Bon appétit!