



- In your box**
- 1 oz. Queso Fresco
 - 2 oz. Sour Cream
 - ½ oz. Tortilla Strips
 - 8 oz. Cooked Mexican Rice
 - 2 tsp. Fajita Seasoning
 - 5 oz. Corn Kernels
 - 2 fl. oz. Red Enchilada Sauce
 - 2 Green Onions
- Customize It Options**
- 10 oz. Steak Strips
 - 10 oz. Antibiotic-Free Ground Beef
 - 12 oz. Ground Turkey
 - 10 oz. USDA Choice Sliced Flank Steak



Steak Burrito Bowl

with corn and crispy tortilla strips

NUTRITION per serving—Calories: 648, Carbohydrates: 53g, Fat: 29g, Protein: 39g, Sodium: 1453mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients
**Nutritional information may vary if you selected an alternative protein as your customized option*

Prep & Cook Time
15 min.

Cook Within
4 days

Difficulty Level 
Easy

Spice Level 
Not Spicy

📌 You will need

Olive Oil, Salt, Pepper

Large Non-Stick Pan, Microwave-Safe Bowl, Mixing Bowl

👑 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
- Ingredient(s) used more than once: **green onions**



Prepare the Ingredients

- Trim and thinly slice **green onions**.
- In a mixing bowl, combine **sour cream** and **seasoning blend**. Set aside.
- Separate **steak strips** into a single layer and pat dry. Season with a pinch of **salt** and **pepper**.
- *If using **flank steak**, follow same instructions and season same amount. If using **ground beef** or **ground turkey**, season same amount.*



Finish the Steak

- Add **corn** to pan and stir occasionally until warmed through, 1-2 minutes.
- Remove from burner and stir in **enchilada sauce** and a pinch of **salt** and **pepper**.



Start the Steak

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **steak strips** and **green onions** (reserve a pinch for garnish) to hot pan. Stir occasionally until no pink remains on steak, 4-6 minutes.
- *If using **flank steak** or **ground beef**, follow same instructions and stir occasionally until no pink remains, 4-6 minutes. If using **ground turkey**, follow same instructions and stir occasionally until no pink remains, 7-9 minutes.*



Warm Rice and Finish Dish

- *For best results, pierce rice bag a few times with a knife, then break up rice inside the bag. Mix rice with 1 Tbsp. **water** in a microwave safe bowl. Cover with a damp paper towel. Microwave until warm, 2 minutes, stirring once halfway through.*
- Plate dish as pictured on front of card, topping rice with **steak mixture** and garnishing with reserved **green onions**, **queso fresco** (crumbling with your hands if needed), **tortilla strips**, and **sour cream mixture**. Bon appétit!