



# CARNE ASADA STEAK BOWLS

with Tomato Scallion Salsa & Avocado Crema



## HELLO

### CARNE ASADA

Fast-cooking diced steak gets a flavorful Mexican-style marinade.

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 750**



Scallions



Roma Tomato



Jalapeño



Sour Cream  
(Contains: Milk)



Southwest  
Spice Blend



Jasmine Rice



Lime



Guacamole



Diced Steak



Monterey Jack  
Cheese  
(Contains: Milk)



## START STRONG

The key to cooking tender, fluffy rice? Let it do its thing! Once your water boils in step 1, immediately cover the pot with a lid and reduce the heat to its lowest setting. Let it simmer until no water remains (and most importantly, resist the urge to peek). Then, let the pot sit off heat while you cook the rest of the meal. This crucial step allows the remaining moisture to redistribute, resulting in a perfect pot of grains every time.

## BUST OUT

- Small pot
- Large pan
- Zester
- Kosher salt
- 3 Small bowls
- Black pepper
- Paper towels
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 1 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Scallions **2** | **4**
- Jasmine Rice **¾ Cup** | **1½ Cups**
- Roma Tomato **1** | **2**
- Lime **1** | **2**
- Jalapeño **1** | **2**
- Guacamole **4 TBSP** | **8 TBSP**
- Sour Cream **2 TBSP** | **4 TBSP**
- Diced Steak\* **10 oz** | **20 oz**
- Southwest Spice Blend **1 TBSP** | **2 TBSP**
- Monterey Jack Cheese **¼ Cup** | **½ Cup**

\* Steak is fully cooked when internal temperature reaches 145 degrees.

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



HelloFRESH



## 1 COOK RICE

Wash and dry all produce. Trim and thinly slice **scallions**, separating whites from greens. Melt **1 TBSP butter** in a small pot over medium-high heat. Add **scallion whites**; cook, stirring, until softened, 1-2 minutes. Stir in **rice**, **1¼ cups water** (2¼ cups for 4 servings), and a pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



## 4 MAKE AVOCADO CREMA

In a third small bowl, combine **guacamole**, **sour cream**, and a squeeze of **lime juice**.



## 2 MAKE SALSA

While rice cooks, dice **tomato**. Zest and quarter **lime**. In a small bowl, combine tomato, **scallion greens**, a squeeze of **lime juice**, and half the **lime zest**. Season with **salt** and **pepper**.



## 5 COOK STEAK

Pat **diced steak** dry with paper towels; season with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over high heat. Once oil is shimmering, add steak and sprinkle with **Southwest Spice**. Cook, stirring occasionally, until browned and cooked through, 2-3 minutes. (**TIP:** Lower heat if steak begins to brown too quickly.) Turn off heat. Season with **salt** and **pepper**.



## 3 PICKLE JALAPEÑO

Thinly slice **jalapeño** into rounds, removing ribs and seeds for less heat. In a second small bowl, combine jalapeño, **1 TBSP hot water**, **½ tsp sugar** (1 tsp for 4 servings), juice from half the **lime** (whole lime for 4), and a pinch of **salt**.



## 6 FINISH & SERVE

Fluff **rice** with a fork; stir in remaining **lime zest** and season with **salt**. Divide between bowls. Top rice with **steak**, **salsa**, **avocado crema**, **Monterey Jack**, and as much **pickled jalapeño** as you like. Serve with any remaining **lime wedges** on the side.

## CRUSH IT

For extra crunch, crumble a handful of tortilla chips over your finished bowls.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | [hello@hellofresh.com](mailto:hello@hellofresh.com)

WK2 NJ-19