MARLEY SPOON

Fast! Chili-Lime Carne Asada

with Bean Salsa & Avocado Crema

ca. 20min 2 Servings

Tex-Mex flavors come together quickly here, thanks to fresh ingredients and some shortcuts in the kitchen. We toss quick-cooking beef strips with warming chili powder and zesty lime before broiling them alongside onions until they get a smoky char-grilled flavor. A nutritious bean salsa with fresh tomatoes and corn provides additional protein and fiber, and an avocado crema provides a creamy tang to each bite.

What we send

- 1 yellow onion
- 2 plum tomatoes
- ¼ oz fresh cilantro
- 1 lime
- 15 oz can pinto beans
- 5 oz corn
- 10 oz pkg beef strips
- ¼ oz chili powder
- 2 oz guacamole
- 1 oz sour cream [7]

What you need

- olive oil
- kosher salt & ground pepper
- neutral oil

Tools

- microplane or grater
- rimmed baking sheet

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 560kcal, Fat 24g, Carbs 54g, Protein 34g

1. Prep ingredients

Preheat broiler with a rack in the upper third.

Halve and thinly slice **onion**, then finely chop 2 tablespoons. Finely chop **tomatoes**. Coarsely chop **cilantro leaves and stems**. Finely grate **1 teaspoon lime zest**. Separately squeeze **1½ tablespoons juice** into a small bowl. Cut remaining lime into wedges.

Drain and rinse **beans**.

2. Make bean salsa

In a medium bowl, add **beans, tomatoes, corn, chopped onions, ⅔ of the cilantro, 1 tablespoon of the lime juice**, and **1 tablespoon olive oil**; stir to combine. Season to taste with **salt** and **pepper**.

3. Broil beef & onions

Pat **beef** dry. Add to a rimmed baking sheet with **sliced onions, lime zest, 2 teaspoons each of chili powder and neutral oil**, and **a generous pinch each of salt and pepper**; toss well to combine. Spread into an even layer.

Broil on upper oven rack, tossing halfway through, until charred in spots and beef is just cooked through, 3–4 minutes (watch closely as broilers vary).

4. Make avocado crema

Meanwhile, to bowl with **remaining lime juice**, add **guacamole** and **sour cream**; stir to combine. Season to taste with **salt** and **pepper**.

5. Finish & serve

Spread **avocado crema** onto one half of each serving plate. Serve **beef and onions** over top with **bean salsa** alongside. Garnish with **remaining cilantro** and **lime wedges**. Enjoy!

6. Check us out!

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