



Cilantro-Lime Cauliflower Rice Bowl

with Beef & Salsa Fresca

under 20min

2 Servings

We love a good burrito bowl—you know the kind loaded with toppings? Well, we've found a way to channel all the familiar flavors and textures while still being low-carb! We sub traditional rice for prepped cauliflower rice. It's an easy sub that works as the perfect base for this bowl. We top it with grass-feed ground beef, fresh tomato salsa, creamy guacamole, and crunchy toasted pumpkin seeds (pepitas).

What we send

- 2 limes
- ½ lb plum tomatoes
- ¼ oz fresh cilantro
- 2½ oz corn
- 10 oz grass-fed ground beef
- ¼ oz chipotle chili powder
- 12 oz cauliflower rice
- scallions
- 2 oz guacamole
- 1 oz pumpkin seeds

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- medium nonstick skillet
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 660kcal, Fat 50g, Carbs 33g, Proteins 26g



1. Prep ingredients

Finely grate **all of the zest from 1 of the limes**, then squeeze **2 tablespoons lime juice** into a medium bowl, keeping them separate. Coarsely chop **tomatoes**. Coarsely chop **cilantro leaves and stems**.



2. Prep salsa

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **corn** and cook until warmed through and lightly browned in spots, about 2 minutes. Transfer corn to bowl with **lime juice**. Add **tomatoes, half of the cilantro, and 2 tablespoons oil**; toss to combine. Season to taste with **salt** and **pepper**. Reserve skillet for step 5.



4. Broil cauliflower rice

On a rimmed baking sheet, stir **cauliflower rice** with **1½ tablespoons oil** and season with **salt** and **pepper**; spread into an even layer. Broil on top oven rack until cauliflower is tender and lightly browned in spots, about 5 minutes (watch closely as broilers vary). Remove from oven. Carefully stir **lime zest** and **remaining cilantro** into cauliflower rice directly on baking sheet.



5. Cook beef

Heat **1 tablespoon oil** in reserved skillet until shimmering. Add **beef** and season with **salt**. Cook, breaking meat up into large pieces, until browned and cooked through, 3-4 minutes.



3. Marinate beef

Preheat broiler with the top rack 6 inches from heat source. In a medium bowl, combine **ground beef** with **½ teaspoon chipotle spice** (or more, depending on heat preference); gently knead to combine. Set aside to marinate until step 5.



6. Finish & serve

Cut **any remaining lime** into wedges. Trim **scallions**, then thinly slice about **¼ cup**. Spoon **cilantro-lime cauliflower rice** into bowls. Top with **beef, salsa, guacamole, pumpkin seeds, and sliced scallions**. Serve **any lime wedges** on the side for squeezing over. Enjoy!