



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

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!