



## 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 into a lightened up version! We swap traditional rice for cauliflower rice. It's a tasty low carb substitution that works as the perfect base for this bowl. We top it with grass-fed ground beef, fresh tomato salsa, creamy guacamole, and crunchy toasted pumpkin seeds.

## What we send

- 1½ lbs cauliflower
- 2 limes
- ½ lb plum tomatoes
- ¼ oz fresh cilantro
- 5 oz corn
- 10 oz pkg grass-fed ground beef
- ¼ oz chipotle chili powder
- 1 oz scallions
- 2 oz guacamole
- 1 oz pumpkin seeds

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- box grater
- medium nonstick skillet
- rimmed baking sheet

## Cooking tip

You can make cauliflower rice in a flash with a food processor! Cut the cauliflower into smaller pieces, then working in batches, pulse in a food processor until it resembles grains of rice.

## Allergens

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

## Nutrition per serving

Calories 950kcal, Fat 76g, Carbs 37g, Proteins 37g



### 1. Prep ingredients

Holding **cauliflower** by stem end, grate on the slicing blade of a box grater, creating small bits that resemble rice. Finely chop or coarsely grate **stems**. Measure 4 cups cauliflower rice (save rest for own use); set aside until step 5. Zest **1 lime**. In a medium bowl, squeeze **2 tablespoons lime juice**. 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 chopped cilantro, and 2 tablespoons oil**; toss to combine. Season to taste with **salt** and **pepper**. Reserve skillet for step 5.



### 3. Marinate beef

Preheat broiler with rack in top position. In a medium bowl, combine **ground beef** with **½ teaspoon chipotle chili powder** (or more, depending on heat preference); gently knead to combine. Set aside to marinate until 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.



### 6. Finish & serve

Cut **any remaining lime** into wedges. Trim and thinly slice **scallions**. 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!