



Cheesy Baked Pinto Beans & Sirloin Steak

with Cilantro-Jalapeño Rice



30-40min



2 Servings

There are 3 delicious layers to this dish—spicy green rice with cilantro and jalapeño, saucy pinto beans with tomatoes and bell peppers, and lots of gooey cheddar. But we think the very best part is the rice crust that forms after the cooked rice is pressed into a hot ovenproof nonstick skillet. Don't be shy about using high heat for that part, it's necessary to get the rice browned and crispy.

What we send

- 1 bell pepper
- 2 plum tomatoes
- 1 jalapeño chile
- ¼ oz fresh cilantro
- 15 oz can pinto beans
- 10 oz pkg organic sirloin steak
- 5 oz jasmine rice
- ¼ oz taco seasoning
- 2 oz shredded cheddar-jack blend ⁷

What you need

- neutral oil
- kosher salt & ground pepper

Tools

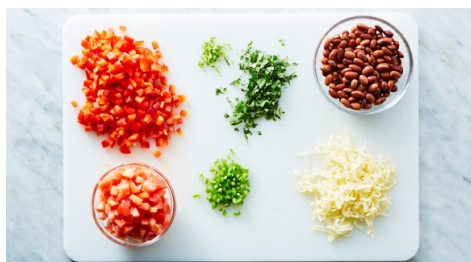
- small saucepan
- medium ovenproof skillet

Allergens

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

Nutrition per serving

Calories 770kcal, Fat 38g, Carbs 89g, Protein 22g



1. Prep ingredients

Halve **bell pepper**, discard stem and seeds, and chop into ½-inch pieces. Finely chop **tomatoes**. Halve **jalapeño**, discard stem and seeds, and finely chop. Finely chop **cilantro leaves and stems**, keeping them separate.

Drain and rinse **beans**.

Pat **steaks** dry, then season all over with **salt** and **pepper**.



4. Cook beans

Add **beans** and **¼ cup water** to **tomatoes**. Cook over medium-high until liquid is reduced by half, 6 minutes. Lightly crush some of the beans with a spoon. Season to taste. Transfer to a medium bowl. Wipe out skillet.

Heat **1 tablespoon oil** in a same skillet over medium-high. Add **steaks**; cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness).



2. Cook rice

Heat **1 tablespoon oil** in a small saucepan over medium. Add **rice**, **cilantro stems**, and **1½–3 tablespoons jalapeño** (depending on heat preference). Cook until fragrant, 1 minute. Add **1¼ cups water** and **½ teaspoon salt**. Bring to a boil. Reduce heat; cover and cook until rice is tender and water is absorbed, 17 minutes. Let sit for 5 minutes. Stir in **half of the cilantro leaves**.



5. Crisp rice

Transfer **steaks** to cutting board to rest.

Heat **3 tablespoons oil** in same skillet over medium-high, gently swirling to coat. Add **rice**; press firmly into an even layer with a spatula, pushing rice up sides of skillet. Cook, without stirring, until rice is fragrant and bottom is beginning to brown, 4–6 minutes. (To monitor browning, use spatula to carefully lift from the side to check.)



3. Sauté aromatics

Meanwhile, heat **1 tablespoon oil** in a medium ovenproof skillet over medium. Add **all of the taco seasoning** and cook, stirring, until fragrant, about 30 seconds. Add **tomatoes** and **bell peppers**. Cook over medium-high, stirring occasionally, until softened, about 4 minutes.




Preheat broiler with a rack in the top position.



6. Broil & serve

Spread **beans** over **rice**, then sprinkle **cheddar-jack blend** over top. Broil on top oven rack until cheese is bubbling, 2–4 minutes (watch closely as broilers vary). Thinly slice **steaks**, if desired. Serve **cheesy baked beans** alongside **sirloin steak**. Garnish with **remaining chopped cilantro leaves**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**