

# DINNERLY



## Carne Asada Bowls with Black Bean-Corn Salad

& Cilantro-Lime Rice



40-50min



2 Servings

The popular burrito bowl chain that shall not be named doesn't stand a chance against this hefty carne asada bowl. A deeply flavorful marinade of Tex-Mex spice, Worcestershire sauce, and lime juice seasons the sirloin steak before it's seared to perfection. A refreshing black bean and corn salad joins the mouthwatering steak slices atop a fluffy bed of jasmine rice infused with lime zest and cilantro. We've got you covered!

## WHAT WE SEND

- 1 lime
- ½ lb pkg sirloin steak
- ¼ oz Tex-Mex spice blend
- 1½ oz pkt Worcestershire sauce <sup>4</sup>
- ¼ oz fresh cilantro
- 15 oz can black beans
- 5 oz jasmine rice
- 2½ oz corn

## WHAT YOU NEED

- olive oil
- baking soda (optional)
- garlic
- unsalted butter <sup>7</sup>
- kosher salt & ground pepper

## TOOLS

- microplane or grater
- meat mallet (or heavy skillet)
- small saucepan
- medium heavy skillet (preferably cast-iron)

## COOKING TIP

Adding baking soda to the marinade will help tenderize the steaks.

## ALLERGENS

Fish (4), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

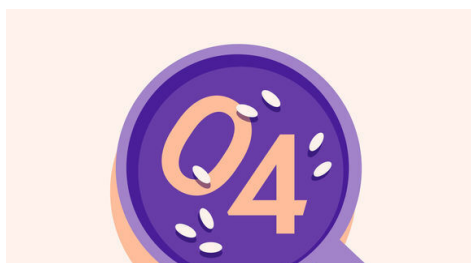
Calories 810kcal, Fat 33g, Carbs 95g, Protein 33g



### 1. Marinate steaks

Finely grate **all of the lime zest**; squeeze **3 tablespoons lime juice**. Pat **steaks** dry; use a meat mallet or heavy skillet to pound to ¼-inch thickness.

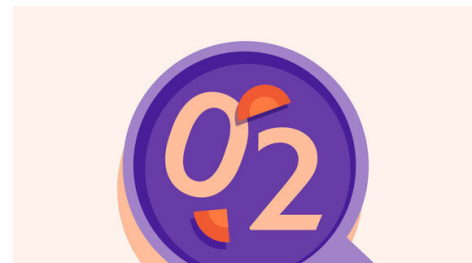
In a small bowl, combine steaks with **Tex-Mex spice**, **1 tablespoon each of Worcestershire sauce, lime juice, and oil**, and **¼ teaspoon baking soda** (if using). Mix well until combined; set aside while prepping remaining ingredients.



### 4. Make salad

To **corn**, add **remaining garlic**, **half of the beans (save rest for own use)**, **half each of lime zest and cilantro**, and **1 tablespoon each of lime juice and oil**. Mix well; season with **salt and pepper**.

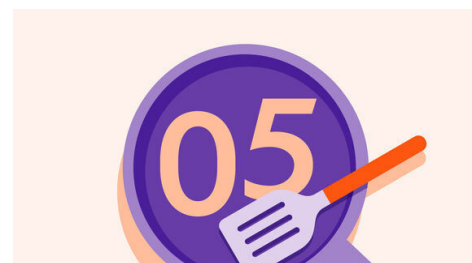
In same skillet, heat **1 tablespoon oil** over high heat until smoking. Remove **steaks** from marinade; wipe off excess. Add to skillet and press each with a spatula for 10 seconds.



### 2. Cook rice

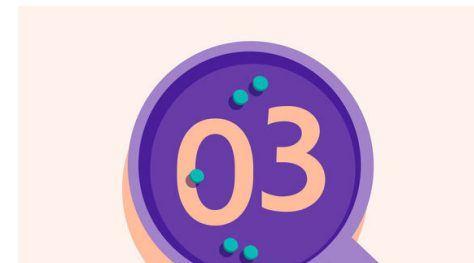
Finely chop **cilantro leaves and stems** and **2 large garlic cloves**. Rinse and drain **beans**.

In a small saucepan, melt **1 tablespoon butter** over medium heat. Add **half the garlic**; cook until fragrant, 1 minute. Add **rice, 1¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Cover and cook over low heat until rice is tender and water is absorbed, 17–20 minutes.



### 5. Cook steaks

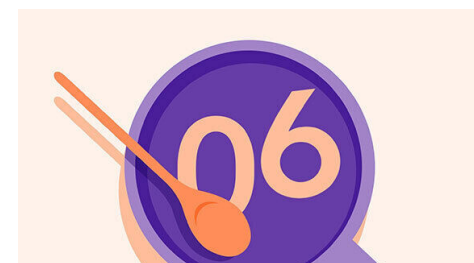
Cook **steaks** on one side until deeply browned, 2–3 minutes. Flip steaks and cook until medium-rare, another 30–60 seconds (or longer for desired doneness). Transfer to a cutting board to rest for at least 5 minutes.



### 3. Cook corn

Remove **rice** from heat and rest, covered, for at least 10 minutes or until ready to serve.

Meanwhile, heat **1 teaspoon oil** in a medium heavy skillet until smoking. Add **corn**; season with **salt and pepper**. Cook, stirring occasionally, until corn is lightly browned in spots, 1–2 minutes; transfer to a medium bowl. Wipe skillet clean and reserve.



### 6. Serve

Fluff **rice** with a fork; stir in **remaining lime juice, zest, and cilantro**. Thinly slice **steaks**. Cut **remainder of lime** into wedges. Serve with **rice and black bean-corn salad**. Enjoy!