

DINNERLY



Fajita Rice Bowl with Organic Steak & Avocado Crema



ca. 20min



2 Servings

We love you fajitas, but we might just love this bowl more. Because honestly, everything is more delicious when you can pile it into a bowl, smother it with a guac-sour cream combo, and shovel it into your mouth. Do you agree, or do you agree? We thought so. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 10 oz pkg organic sirloin steak
- ¼ oz taco seasoning
- 1 red onion
- 2 poblano peppers
- 2 oz guacamole
- 1 oz sour cream ⁷

WHAT YOU NEED

- kosher salt & ground pepper to taste
- red wine vinegar (or vinegar of your choice)
- neutral oil

TOOLS

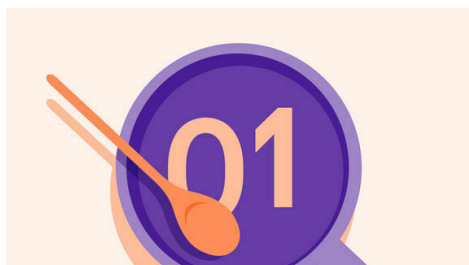
- small saucepan
- medium heavy skillet (preferably cast-iron)

ALLERGENS

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

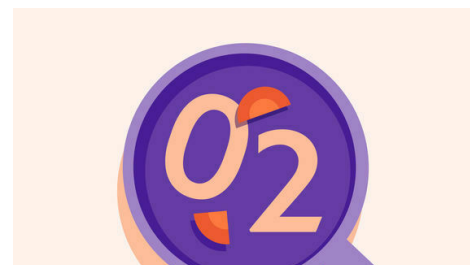
NUTRITION PER SERVING

Calories 710kcal, Fat 26g, Carbs 78g, Protein 41g



1. Cook rice

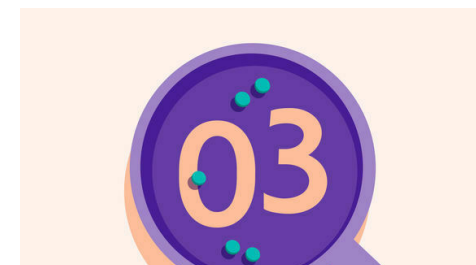
In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Prep ingredients

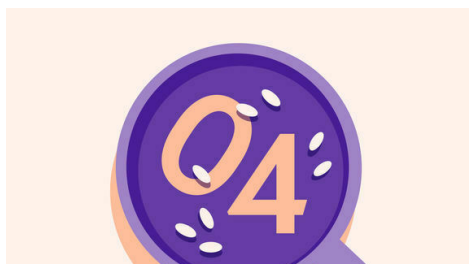
In a medium bowl, stir to combine **steaks**, **half of the taco seasoning**, and **1 teaspoon each of vinegar and oil**; season with **salt** and **pepper**.

Halve **onion** and cut into ½-inch thick slices. Halve **poblano peppers**, discard stems and seeds, then cut into ½-inch wide strips.



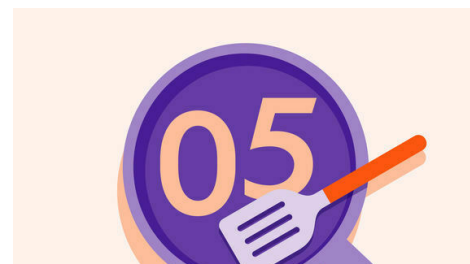
3. Cook steaks

In a medium heavy skillet (preferably cast-iron), heat **1 tablespoon oil** over medium-high. Add **steaks** and cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness; lower heat if steak is getting too dark). Transfer to a cutting board to rest.



4. Cook onions & peppers

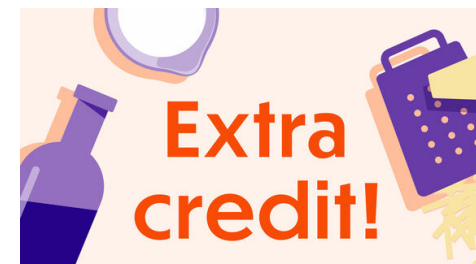
In same skillet, heat **1 tablespoon oil** over medium. Add **onions** and **peppers**. Cook, stirring often, until softened and beginning to char in spots, 10–12 minutes. Add **remaining taco seasoning**, **any steak resting juices**, and **1 teaspoon vinegar**; cook 1 minute, then remove from heat. Season to taste with **salt** and **pepper**.



5. Make crema & serve

In a small bowl, stir together **guacamole**, **sour cream**, and **1 teaspoon water**. Season to taste with **salt** and **pepper**. Thinly slice **steaks** against the grain, if desired.

Serve **steak** and **fajitas** over **rice** with **avocado crema** dolloped over top. Enjoy!



6. All the toppings!

Add salsa, shredded cheese, cilantro, hot sauce, pickled jalapeños, a squeeze of lime, or whatever else you can think of!