



Carne Asada Burrito Bowl

with Charred Corn, Beans & Rice



30min



2 Servings

Digging into this loaded burrito bowl might be the highlight of your day. Tender beef strips are the star of this meal, but creamy beans, charred corn, pickled onions, and marinated tomatoes will also leave a lasting impression. The only thing that could make this medley of flavors and textures even better is a dollop of cool sour cream on top.

What we send

- 5 oz jasmine rice
- 1 plum tomato
- 1 romaine heart
- ¼ oz fresh cilantro
- 1 yellow onion
- 10 oz pkg beef strips
- 2½ oz corn
- 15 oz can kidney beans
- ¼ oz Tex-Mex spice blend
- 2 (1 oz) sour cream ⁷

What you need

- kosher salt & ground pepper
- olive oil
- distilled white vinegar (or apple cider vinegar)
- sugar
- butter ⁷

Tools

- small saucepan
- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 960kcal, Fat 30g, Carbs 125g, Protein 45g



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 water is absorbed, about 17 minutes. Cover to keep warm off heat until ready to serve.

Meanwhile, halve **tomato** and coarsely chop. Halve **lettuce** lengthwise, then finely shred one half crosswise (save rest for own use).



4. Cook beans

Melt **2 tablespoons butter** in same skillet over medium-high heat. Add **beans with liquid** and **Tex-Mex spices**. Cook, stirring, until liquid reduces by half, 6-7 minutes. Remove from heat, stir in **½ teaspoon vinegar** and **¼ teaspoon sugar**. Mash half of the beans with the back of a spoon; season to taste with **salt** and **pepper**. Transfer to a bowl and cover. Wipe out skillet.



2. Prep ingredients

Pick **cilantro leaves** from **stems**; thinly slice stems. Halve and thinly slice **all of the onion**.

In a small bowl, combine **tomatoes** and cilantro stems. Drizzle with **oil** and season to taste with **salt** and **pepper**.

Pat **beef** dry and season all over with **salt** and **pepper**.



5. Cook beef

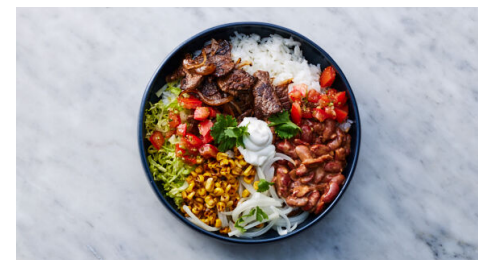
Heat **1 tablespoon oil** in same skillet over medium-high. Add **beef** and **remaining onions**; spread in an even layer. Cook, without stirring, until well browned on one side, 1-3 minutes. Flip and cook until just cooked through, 1-3 minutes more.



3. Pickle onions & cook corn

In a medium microwave-safe bowl, mix **½ of the onions, ¼ cup water, 2 tablespoons each of vinegar and sugar**, and **1 teaspoon salt**. Microwave until crisp-tender, 30-90 seconds; set aside.

Heat a medium nonstick skillet over high. Add **corn**; cook, stirring occasionally, until warmed through and charred in spots, 3-4 minutes. Season with **salt** and **pepper**; transfer to a plate.



6. Finish & serve

Fluff **rice** and divide between serving bowls. Top with **lettuce, corn, tomatoes, carne asada beef**, and **pickled onions**. Dollop with **sour cream** and garnish with **cilantro leaves**. Enjoy!