



## Coulotte Steak & Cauliflower in Adobo Sauce

with Brown Rice & Garlic-Sesame Green Beans



30-40min



2 Servings

Adobo sauce is sweet, tart, a little spicy, and utterly addictive. We make our adobo with fresh Fresno chiles and garlic that simmer in creamy coconut milk. The adobo coats seared steak and roasted cauliflower wedges which develop a caramelized char in the oven. We serve garlicky green beans and nutty brown rice alongside—perfect for soaking up the thick rich sauce.



## What we send

- 5 oz quick-cooking brown rice
- 1 head cauliflower
- ½ lb green beans
- 2 scallions
- 1 Fresno chile
- garlic
- ¾ oz coconut milk powder<sup>7,15</sup>
- 10 oz pkg coulotte steak
- ¼ oz pkt toasted sesame seeds<sup>11</sup>
- 2 oz tamari soy sauce<sup>6</sup>
- ¼ oz cornstarch

## What you need

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

## Tools

- medium saucepan
- fine-mesh sieve
- rimmed baking sheet
- medium skillet

## Allergens

Soy (6), Milk (7), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 870kcal, Fat 39g, Carbs 85g, Protein 48g



### 1. Prep oven & boil rice

Preheat oven to 450°F with a rack in the upper third. Fill a medium saucepan with **salted water** and bring to a boil over high heat. Add **rice** and boil (like pasta), stirring occasionally, until tender, about 22 minutes. Drain rice in a fine-mesh sieve.



### 4. Roast green beans

When **cauliflower** has roasted 15 minutes, remove baking sheet from oven. Gently flip and push to one side of sheet. Add **green beans** to open side; carefully toss with **1 tablespoon oil** and season with **salt** and **pepper**. Continue roasting until veggies are tender and well browned in spots, 10-15 minutes. Immediately toss beans with **1 teaspoon garlic** and **sesame seeds**.



### 2. Prep & roast cauliflower

Trim stem ends from **cauliflower**, then cut through the root into 8 wedges (it's okay if some smaller pieces break off). Transfer to a rimmed baking sheet. Drizzle with **2 tablespoons oil** and gently rub all over to coat. Season with **salt** and **pepper**. Roast on upper oven rack until cauliflower is well browned on the bottom, 15 minutes.



### 3. Prep ingredients

Trim stem ends from **green beans**. Trim **scallions**, then thinly slice. Trim ends from **Fresno chile**, then thinly slice crosswise. Finely chop **2 teaspoons garlic**. In a small bowl or measuring cup, whisk to combine **coconut milk powder** and **½ cup warm tap water**. Pat **steak** dry, then season all over with **salt** and **pepper**.



### 5. Cook steak; aromatics

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **steak**; cook until browned and medium rare, 4-5 minutes per side. Using tongs, hold steak and cook fat-side down until golden and crisp, 1-2 minutes. Transfer to a cutting board.

Heat **1 teaspoon oil** in same skillet over medium. Add **remaining garlic** and **Fresno chiles** (they're spicy!); cook, stirring, 1 minute.



### 6. Finish & serve

To pan with chiles, add **coconut milk mixture**, **tamari**, **2 tablespoons vinegar**, **1 tablespoon sugar**, and **¾ teaspoon cornstarch**; bring to a simmer. Reduce heat and cook, stirring, until sauce has thickened to coat a spoon, 3-4 minutes.

Thinly slice **steak**. Serve **steak and veggies** over **brown rice** with **adobo sauce** poured over top. Sprinkle with **scallions**. Enjoy!

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

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