



## Chili-Lime Carne Asada

with Bean Salsa & Avocado Crema



ca. 20min



2 Servings

Tex-Mex flavors come together quickly here, thanks to fresh ingredients and some shortcuts in the kitchen. We toss quick-cooking beef strips with warming chili powder and zesty lime before broiling them alongside onions until they get a smoky char-grilled flavor. A nutritious bean salsa with fresh tomatoes and corn provides additional protein and fiber, and an avocado crema provides a creamy tang to each bite.



## What we send

- 1 yellow onion
- 2 plum tomatoes
- ¼ oz fresh cilantro
- 1 lime
- 15 oz can pinto beans
- 5 oz corn
- 10 oz pkg beef strips
- ¼ oz chili powder
- 2 oz guacamole
- 1 oz sour cream <sup>7</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- neutral oil

## Tools

- microplane or grater
- rimmed baking sheet

## Allergens

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

## Nutrition per serving

Calories 560kcal, Fat 24g, Carbs 54g, Protein 34g



### 1. Prep ingredients

Preheat broiler with a rack in the upper third.

Halve and thinly slice **onion**, then finely chop 2 tablespoons. Finely chop **tomatoes**. Coarsely chop **cilantro leaves and stems**. Finely grate **1 teaspoon lime zest**. Separately squeeze **1½ tablespoons juice** into a small bowl. Cut remaining lime into wedges.

Drain and rinse **beans**.



### 4. Make avocado crema

Meanwhile, to bowl with **remaining lime juice**, add **guacamole** and **sour cream**; stir to combine. Season to taste with **salt** and **pepper**.



### 2. Make bean salsa

In a medium bowl, add **beans, tomatoes, corn, chopped onions, ⅔ of the cilantro, 1 tablespoon of the lime juice**, and **1 tablespoon olive oil**; stir to combine. Season to taste with **salt** and **pepper**.



### 3. Broil beef & onions

Pat **beef** dry. Add to a rimmed baking sheet with **sliced onions, lime zest, 2 teaspoons each of chili powder and neutral oil**, and a **generous pinch each of salt and pepper**; toss well to combine. Spread into an even layer.

Broil on upper oven rack, tossing halfway through, until charred in spots and beef is just cooked through, 3-4 minutes (watch closely as broilers vary).



### 5. Finish & serve

Spread **avocado crema** onto one half of each serving plate. Serve **beef and onions** over top with **bean salsa** alongside. Garnish with **remaining cilantro** and **lime wedges**. Enjoy!



### 6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!