



Spiced Steak Fajita Bowls

with Roasted Veggies and Lime Rice

Family Friendly

25 Minutes



Beef Steak



Basmati Rice



Sweet Bell Pepper



Onion, sliced



Mexican Seasoning



Tomato Salsa



Sour Cream



Lime

HELLO LIME ZEST

Punch up the flavour of rice with a sprinkle of lime zest!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, measuring spoons, zester, medium pot, small bowl, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Basmati Rice	¾ cup	1 ½ cups
Sweet Bell Pepper	160 g	320 g
Onion, sliced	113 g	227 g
Mexican Seasoning	1 tbsp	2 tbsp
Tomato Salsa	½ cup	1 cup
Sour Cream	3 tbsp	6 tbsp
Lime	1	1
Sugar*	¼ tsp	½ tsp
Oil*		

Salt and Pepper*

* Pantry items

** Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Add **1 ¼ cups water** and **½ tsp salt** (dbl both for 4 ppl) to a medium pot. Cover and bring to a boil over high heat. While **water** comes to a boil, core, then cut **pepper** into ¼-inch slices. Zest, then juice **half the lime**. Cut **remaining lime** into wedges.



Cook steaks

While **veggies** roast, pat **steaks** dry with paper towels. Season with **salt, pepper** and **remaining Mexican Seasoning**. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **steaks**. Sear until golden-brown, 1-2 min per side. Remove the pan from heat, then transfer **steaks** to another unlined baking sheet. Roast in the **top** of the oven until cooked to desired doneness, 5-8 min.**



Cook rice

Add **rice** to the **boiling water**. Reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove the pot from heat. Set aside, still covered.



Make lime crema

While **steaks** roast, add **sour cream, half the lime zest, 1 tsp lime juice** and **¼ tsp sugar** (dbl both for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine.



Roast veggies

While **rice** cooks, add **peppers, onions, half the Mexican Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to combine. Roast in the **middle** of the oven until tender, 13-16 min.



Finish and serve

Fluff **rice** with a fork, then stir in **remaining lime zest**. Thinly slice **steaks**. Divide **rice** between bowls. Top with **steak** and **veggies**. Dollop **lime crema** and **salsa** over top. Squeeze over a **lime wedge**, if desired.

Dinner Solved!