

# Steak Huevos Rancheros Bowls

with Mexican-Style Rice

Breakfast for Dinner

Spicy

35 Minutes





Beef Steak 285 g | 570 g





**Kidney Beans** 



370 ml | 740 ml 3/4 cup | 1 ½ cups



**Baby Tomatoes** 113 g | 227 g





Jalapeño 🤳 1 | 2



Cilantro 7 g | 14 g



Sour Cream 3 tbsp | 6 tbsp



3 tbsp | 6 tbsp



**Tomato Sauce** Base 2 tbsp | 4 tbsp



Tex-Mex Paste 1 tbsp | 2 tbsp

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. Cooking utensils | Baking sheet, measuring spoons, strainer, aluminum foil, medium pot, small bowl, measuring cups, large non-stick pan, paper towels



## Cook rice

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Add 1 ¼ cups (2 ½ cups) water and ¼ tsp (¼ tsp) salt to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add rice, then reduce heat to low. Cover and cook until rice is tender and liquid is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.



# Sear and roast steaks

- Meanwhile, pat steaks dry with paper towels.
  Season with salt and pepper.
- Heat a large non-stick pan over medium-high heat.
- When hot, add 1 tbsp (2 tbsp) oil, then steaks. Sear until golden-brown, 1-2 per side.
- · Remove from heat.
- Transfer steaks to an unlined baking sheet.
- Roast in the middle of the oven until cooked to desired doneness, 5-8 min.\*\*
- When steaks are done, transfer to a cutting board to rest for 2-3 min.
- Carefully wipe the pan clean.



## Prep

- Meanwhile, drain and rinse kidney beans.
- Halve **tomatoes**, then season with **salt** and **pepper**.
- Peel, then cut **half the onion** (use whole onion for 4 ppl) into 1/4-inch pieces.
- Core, then finely chop jalapeño, removing seeds for less heat. (TIP: We suggest using gloves when prepping jalapeños!)
- Finely chop cilantro.
- Combine guacamole and sour cream in a small bowl. Season with salt.



# Cook eggs

- Reheat the same pan (from step 2) over medium-low.
- When hot, add 2 tbsp (4 tbsp) butter and swirl pan until melted.
- Crack in eggs.
- Season with salt and pepper.
- Pan-fry, covered, until egg whites are set,
  2-3 min.\*\* (NOTE: The yolks will still be runny! Also, if preferred, pan-fry eggs using 1 tbsp oil instead of butter.)
- Transfer eggs to a plate, then cover with foil to keep warm.



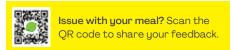
### Flavour rice

- Add ½ tbsp (1 tbsp) oil to the same pan, then add onions, jalapeños and kidney beans.
   Cook until veggies are tender-crisp, 3-4 min.
- Add 1 tbsp (2 tbsp) butter, tomato sauce base and Tex-Mex paste. Cook, stirring often, until fragrant, 30 sec.
- Add cooked rice. Cook, stirring often, until rice is fully coated, 1-2 min. Season with salt and pepper.
- Remove from heat, then stir in half the cilantro.



### Finish rice and serve

- Thinly slice steak.
- Divide rice between bowls. Top with tomatoes, steak and eggs.
- Dollop **guacamole mixture** over top and sprinkle with **remaining cilantro**.



Measurements

within steps

**1 tbsp** (2 tbsp)

oil