



# Steak Huevos Rancheros Bowls

with Mexican-Style Rice

Breakfast for Dinner

Spicy

35 Minutes



Beef Steak  
285 g | 570 g



Egg  
2 | 4



Kidney Beans  
370 ml | 740 ml



Basmati Rice  
¾ cup | 1 ½ cups



Baby Tomatoes  
113 g | 227 g



Yellow Onion  
½ | 1



Jalapeño  
1 | 2



Cilantro  
7 g | 14 g



Sour Cream  
3 tbsp | 6 tbsp



Guacamole  
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.*

1



### Cook rice

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Add **1 ¼ cups** (2 ½ cups) **water** and **½ 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.

2



### 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.

3



### 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 ¼-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**.

4



### 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.

5



### 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**.

6



### 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**.

\*\* Cook eggs to a minimum internal temperature of 74°C/165°F. Cook steak to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.



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