

Steak Burrito Bowls

Servings: 4

Prep Time: 15min

Cook Time: 30min



Ingredients

- 450g skirt steak, cut into thirds
- 3 tbsp. extra-virgin olive oil, divided
- 1 tsp. chili powder
- 1 tsp. ground cumin
- 1/2 tsp. dried oregano
- 1/2 tsp. paprika
- Kosher salt
- Freshly ground black pepper
- 3 c. corn (fresh, frozen and thawed, or canned)
- 1/2 red onion, chopped
- 2 jalapeños, minced
- Juice of 2 limes
- 2 tbsp. cheese freshly chopped coriander, plus more for garnish
- 4 c. cooked brown rice
- 2 c. shredded lettuce
- 2 c. quartered cherry tomatoes
- 1 c. cheese
- 1 c. guacamole (optional)
- Sour cream, for serving
- Lime wedges, for serving

Directions

1. Drizzle 1 tablespoon oil over steak, then rub all over with chili powder, cumin, oregano, and paprika. Season both sides with salt and pepper.
2. In a large skillet over medium-high heat, heat 1 more tablespoon olive oil. Add steak and cook until seared on both sides and cooked to your liking, about 4 minutes per side for medium-rare. Let rest 10 minutes before dicing into cubes.
3. Make corn salsa: In a large bowl, combine corn, remaining 1 tablespoon olive oil, red onion, jalapeño, lime juice, and coriander. Season with salt and pepper.
4. Divide rice among 4 bowls, then top each with lettuce, cherry tomatoes, corn salsa, cooked steak, cheese, guacamole, and sour cream.
5. Squeeze fresh lime juice over bowls and garnish with more coriander.