



Chili-Rubbed Steak

with Cilantro Rice & Marinated Squash



30-40min



4 Servings

We gave a burrito bowl a serious makeover! A spicy rub of our own taco seasoning, sugar, salt, and pepper give tender steak a big time flavor bump. Seared summer squash and thinly sliced jalapeño soak up a zesty garlic-lime dressing. Finely chopped cilantro leaves and stems folded into fluffy basmati rice make for a flavorful and fragrant side. Cook, relax, and enjoy!

What we send

- garlic
- flank steaks
- taco seasoning
- basmati rice
- fresh cilantro
- yellow squash
- jalapeno
- lime

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil
- sugar

Tools

- fine-mesh sieve
- large skillet
- medium saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 575.0kcal, Fat 31.7g, Proteins 27.0g, Carbs 43.0g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Add to medium saucepan with **1½ cups water** and **1 teaspoon salt**; bring to a boil. Cover, reduce heat to low, and cook until rice is tender and water is absorbed, 17 minutes. Meanwhile, finely chop **cilantro leaves** and **stems**. Fluff rice with a fork, stir in cilantro; keep covered until step 6.



4. Dress squash & jalapeño

Transfer **squash mixture** to bowl with **lime-garlic dressing**, tossing gently to coat. Wipe out skillet and save for step 5.



2. Prep ingredients

Trim ends from **squash**, then halve lengthwise, and slice crosswise into ¼-inch half-moons. Remove stem and seeds from **jalapeño**, then halve lengthwise and thinly slice crosswise (about 3 tablespoons). Peel and finely chop **2 large garlic cloves**. Into a large bowl, finely grate **½ teaspoon lime zest**, then squeeze **¼ cup lime juice**.



5. Cook steaks

In a small bowl, combine **taco seasoning** and **½ teaspoon each sugar, salt, and pepper**. Pat **steaks** dry and season all over with the taco-rub, pressing gently with your hands to help the seasoning adhere. Heat **1 tablespoon oil** in reserved skillet over medium-high. Transfer steaks to skillet and cook until browned and medium-rare, 3-4 minutes per side.



3. Cook veg & make dressing

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **squash** and **all of the jalapeño** (or less depending on heat preferences). Cook, stirring occasionally, until tender and beginning to brown, 6-8 minutes. To same bowl with **lime zest** and juice add **garlic**, **¼ cup oil**, **½ teaspoon salt**, and **a few grinds pepper**.



6. Finish & serve

Transfer **steaks** to cutting board and rest for 5 minutes. Thinly slice steaks across the grain, then transfer to plates with **cilantro rice**. Using a slotted spoon, transfer **squash** to plates. Spoon some of the **garlic-lime dressing** over the steak, along with any juices left on the board. Pass any **remaining dressing** at the table. Enjoy!