

Beef Burrito Bowl with Cilantro-Lime Yogurt

2 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 30

Augustus Ranch or Peeler Ranch Beef Stir Fry, thawed
Farmhouse Kitchen Burrito Spice Mix
Farmhouse Kitchen Prepared-Gundermann Acres Pinto Beans
Farmhouse Kitchen Cilantro Lime Yogurt Dressing
Farmhouse Kitchen Habanero Hot Sauce
Gulf Pacific Brown Rice
Texas Farm Patch Romaine Lettuce, leaves removed from core, washed and dried
Village Farms Cherry Tomatoes, washed
Olive or Canola Oil
Salt and Pepper

STEP 1 Bring 8 cups of water to a boil in a large saucepan or pot. When the water reaches a boil, add 1 tbsp. salt and brown rice. Cook, stirring occasionally, until rice is tender, approximately 35-40 minutes. Taste the rice to see if it's cooked to your preferred texture. Cook for an additional 5 minutes, if needed. Drain well and return to pot. Keep covered until ready to serve.

STEP 2 While the brown rice is cooking, prepare the romaine lettuce and cherry tomatoes. Create a stack 3-4 leaves high. Trim the ends of the ribs/stem and discard. Starting from the rib or stem end, shred the lettuce by thinly chopping the leaves into approximately 1/4" pieces. Chop the cherry tomatoes in half. Set aside.

STEP 3 Place a saute pan over medium heat. When the pan is hot, add 1 tbsp. oil followed by the stir fry beef in a single layer. Cook for 2-3 minutes or until browned and then turn and cook an additional 2-3 minutes until browned all over and cooked through. Add burrito spice mix. Use a wooden spoon or spatula to stir and distribute the spice evenly. Add the pinto beans and combine with the spiced beef over low heat. Cook for approximately 3-5 minutes, stirring occasionally, until the beans are heated through. Season with salt and pepper to taste. Cover and keep warm until ready to serve.

STEP 4 To build the burrito bowl, begin by spooning a portion of brown rice into the serving bowls. Add the spiced beef and pinto beans. Next to the beef and pinto beans, add a portion of the crisp shredded lettuce and chopped tomatoes. Add a dollop of the creamy, cool cilantro-lime yogurt dressing. Finish with a drizzle of the habanero hot sauce. Enjoy!

Beef Burrito Bowl with Cilantro-Lime Yogurt

4 SERVINGS | HANDS ON TIME: 10 | TOTAL TIME: 30

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Gulf Pacific Brown Rice
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STEP 4 To build the burrito bowl, begin by spooning a portion of brown rice into the serving bowls. Add the spiced beef and pinto beans. Next to the beef and pinto beans, add a portion of the crisp shredded lettuce and chopped tomatoes. Add a dollop of the creamy, cool cilantro-lime yogurt dressing. Finish with a drizzle of the habanero hot sauce. Enjoy!

STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS

Beef Stir Fry - Keep frozen until 24-48 hrs before ready to use. Thaw in a bowl in the refrigerator overnight.

Burrito Spice Mix - Store in a cool dry place in the kitchen. Use within 5 days. (Ingredients: New Mexican chili powder, smoked paprika, cumin, Patty's Herbs cilantro, salt, pepper)

Pinto Beans - Store in the refrigerator. Use within 5 days. (Ingredients: Gundermann Acres pinto beans, red onion, Villa Klehr cilantro, cumin, G & S Orchards lime juice, garlic oil, salt, pepper)

Cilantro Lime Yogurt Dressing - Store in the refrigerator. Use within 5 days. (Ingredients: Villa Klehr cilantro, G & S Orchards lime juice, White Mountain Greek Yogurt, salt)

Habanero Hot Sauce - Store in the refrigerator. Use within 5 days. (Ingredients: pickled habanero, carrot, onion, garlic, distilled vinegar, salt)

Brown Rice - Keep in a cool, dry place in the kitchen until ready to use.

Romaine Lettuce - Store in crisper drawer of refrigerator in an airtight container, wrapped in a dry paper towel. Use within 5 days.

Cherry Tomatoes - Store in a cool, dry place in the kitchen. Use within 5 days.

***Contains dairy inclusive ingredients.**

****Not made with gluten, egg, nuts, peanuts fish or shellfish containing ingredients.**

*****Prepared in a facility that may contain gluten, dairy, egg, nuts, peanuts, fish and shellfish.**

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