



Southwest Steak Bowl



Ingredients:

- 1.5 lbs. steak of choice (I used top sirloin)
- Avocado oil
- Southwest seasoning of choice
- 2 Cups of cooked jasmine rice

Ingredients, Garnish:

- Sliced avocado
- Fresh chopped cilantro

Ingredients, Corn & Black Bean Salsa:

- 1 cup yellow corn (strained and rinsed)
- 1 cup black beans (strained and rinsed)
- 1/2 of a red onion finely diced
- 1 jalapeño finely diced (seeds removed)
- 1/2 cup finely diced tomatoes (guts removed)
- 1/2 cup fresh chopped cilantro
- 2 tbsp fresh minced garlic
- Juice of 1 lime
- Salt to taste

Ingredients, Sweet Creamy Chipotle Sauce:

- 1/3 cup light sour cream
- 2/3 cup fat free plain Greek yogurt
- 3 tbsp of chipotle Tabasco sauce
- 1.5 tbsp of Siete Foods Chamoy Sauce
- 1.5 tbsp of honey
- 1 tsp garlic powder

Method:

1. Combining the corn and black bean salsa ingredients. Chill until ready to serve.
2. Combine the creamy sweet chipotle sauce ingredients. Chill until ready to serve.
3. Cut the steak into cubes then place them into a large bowl. Drizzle in some avocado oil and season generously then mix till well combined.
4. Cook the steak in large greased skillet over medium-high heat for 6-8 minutes. Mix every few minutes until done to your liking.
5. Assemble your bowl & ENJOY!