



TexMex Beef Bowl with Avocado Cilantro Dressing

Oscar · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

48 mins

Description

Wow your guests with these individualsized TexMex BBQ Beef Bowls served with an avocado cilantro dressing. The below recipe is for two people but the recipe can be easily doubled or tripled.

Ingredients

- - ½ teaspoon garlic powder - ½ teaspoon chili powder - ½ teaspoon kosher salt - ¼ teaspoon sweet paprika - ¼ teaspoon ground cumin - ½ pound flank steak - 1 cup cooked white rice - 1 cup halved cherry tomatoes - 1 cup chopped romaine lettuce - 1 cup tortilla chips - ½ cup canned black beans - 1 jalapeno pepper
- thinly sliced - 1 lime
- cut into wedges - ¼ cup crumbled cotija cheese - 1 tablespoon chopped fresh cilantro - 2 avocados
- peeled and pitted - 1 cup water - ½ cup chopped fresh cilantro - 2 tablespoons sour cream - 1 lime
- juiced - 1 clove garlic - 1 pinch salt

Instructions

1. Preheat a grill pan or skillet over medium-high heat until just barely smoking. Combine garlic powder
2. chili powder
3. kosher salt
4. paprika
5. and cumin in a bowl; rub over all sides of flank steak. Grill flank steak in the preheated grill pan
6. flipping halfway through
7. until browned and cooked to desired doneness
8. about 8 minutes. Let steak rest on a work surface for 10 minutes. Thinly slice steak against the grain. Divide rice
9. tomatoes
10. romaine lettuce
11. tortilla chips
12. black beans
13. jalapeno peppers
14. and lime wedges between 2 serving bowls; top with steak
15. cotija cheese
16. and 1 tablespoon cilantro. Combine avocados
17. water
18. 1/2 cup cilantro
19. sour cream
20. lime juice
21. garlic
22. and salt in a blender; blend until dressing is smooth. Pour dressing over each bowl.