



FUSTINI'S[®]

Steak Burrito Bowls

Ingredients

- 1 pound steak (skirt, sirloin)
- 2 tablespoons [Fustini's Chipotle olive oil](#)
- 1 teaspoon chili powder
- 1 teaspoon ground cumin
- 1/2 teaspoon dried oregano
- 1/2 teaspoon paprika
- Kosher salt and freshly ground black pepper
- 2 cups corn
- 1/2 red onion, chopped
- 1 jalapeno, minced
- juice of 1 lime
- 1 tablespoon [Fustini's Jalapeno Lime balsamic](#)
- 2 tablespoons freshly chopped cilantro, plus more for garnish
- 4 cups cooked rice
- 2 cups shredded lettuce
- 2 cups quartered cherry tomatoes
- 1 cup shredded Mexican cheese blend
- 1 avocado, sliced
- sour cream for serving
- lime wedges for serving

Sharon's Hint

Turn up the heat by using another Fustini's spice-infused olive oil. Also, using Fustini's Scorpio Salt in place of Kosher salt will dissolve throughout the dish to evenly distribute the heat. Adapted from delish.com

Directions

Step 1.

Drizzle 1 tablespoon of olive oil over the steaks. Rub all over with chili powder, cumin, oregano and paprika. Season both sides with salt and pepper. In a large skillet over medium-high heat, add steak and cook until seared on both sides and done to your preference (about 4 minutes per side for medium-rare). Let rest 10 minutes before slicing.

Step 2.

In a large bowl, combine corn, remaining tablespoon of olive oil, red onion, jalapeno, lime juice, balsamic and cilantro. Season with salt and pepper. Set aside.

Step 3.

Divide cooked rice among 4 bowls, then top each with lettuce, cherry tomatoes, corn salsa, cooked steak, cheese, avocado slices and sour cream. Squeeze fresh lime juice over top and garnish with more cilantro.