CHIPOTLE LIME STEAK BOWL

Ingredients

- 1/2 cup cooked white rice
- 1 tablespoon salsa verde
- 1/3 cup black beans
- 2 tablespoons thinly sliced peeled avocado
- 1/2 cup cubed roasted sweet potato
- 1 1/2 ounces grilled flank steak
- 1 tablespoon roasted pumpkin seed kernels or other nuts or seeds
- 2 tablespoons fresh cilantro
- Honey-CHIPOTLE-LIME Sauce:
  - 1 teaspoon olive oil
  - 1 teaspoon adobo sauce
  - 1/2 teaspoon honey
  - 1 teaspoon fresh lime juice

How to Make It

Step 1

Combine cooked brown rice and salsa verde. Top with black beans, avocado, sweet potato, steak, pumpkin seed kernels, and cilantro.

Step 2

In a small bowl, combine olive oil, adobo sauce, honey, and lime juice in a small bowl, stirring well with a whisk. Drizzle over steak bowl.