



Product Spotlight: Lime

When zesting limes, lemons, or oranges, make sure and only remove the brightly coloured flesh of the peel. Avoid the white part, or pith, directly underneath the peel as this is quite bitter.



Carne Asada Burritos

Fire up the BBQ for a laid-back summer feast where juicy grilled steak, smoky corn, and fresh fillings come together for hands-on burrito building fun. With everything prepped in minutes, it's an easy meal that brings big flavour without the fuss.



30 minutes



Beef



2 servings

Spice it up!

Add shredded lettuce or cabbage for extra crunch, grated cheese for a melty finish, pickled onions for extra tang, or sliced jalapeños to spice it up!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	38g	36g	42g

FROM YOUR BOX

TOMATO	1
SHALLOT	1
LIME	1
AVOCADO	1
CORN COB	1
BEEF STEAK	300g
SOUR CREAM	200g
WRAPS	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano, smoked paprika

KEY UTENSILS

BBQ

NOTES

If you don't want to cook on the BBQ, simply cook corn cobs and steaks in a frypan over medium-high heat.

Brush the steak with BBQ sauce or a dash of Worcestershire in the last minute of cooking for a caramelised finish.

No gluten option - wraps are replaced with GF wraps.



1. PREPARE THE FILLINGS

Dice **shallot** and **tomato**. Add to a bowl along with **1/2 tsp oregano**, **zest** and **juice** from **1/2 lime**. Season with **salt and pepper** and mix to combine. Slice **avocado**.



2. COOK THE CORN

Remove husks and silks from **corn** and cut into cobs. Add to a bowl and toss with **oil**, **1 tsp smoked paprika**, **1/2 tsp oregano**, **salt and pepper**. Heat BBQ over medium-high heat with **oil**. Add **corn** and cook for 10 minutes, turning occasionally, or until cooked through.



3. COOK THE STEAKS

Coat **steaks** in **oil**, **salt and pepper** (see notes). Add to BBQ and cook for 2-4 minutes each side or until cooked to your liking. Set aside to rest.



5. FINISH AND SERVE

Slice **steak**. Arrange on a platter with **corn cobs**, **fillings**, **sour cream** and **wraps**. Serve tableside for everyone to build their own burritos.



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