

Steak Taco Bowl

Cook Time 6 minutes

Serves 2



Ingredients

- 1 cup fresh cilantro chopped
- 6 TBSP red onions chopped
- 3 limes halved
- Salt
- 3/4 lb. ribeye steak or strip steak
- Freshly cracked black pepper
- 2 TSP avocado oil
- 2 avocados peeled and seeded
- 1 cup fresh pineapple pureed
- 1 cup fresh mango diced
- 2-4 thinly sliced radishes, remove the ends
- 4 pieces thin slices fresh jalapeño
- 3 TBSP white vinegar
- 3 TBSP water
- 1 1/2 cups cauliflower rice

Instructions

1. **Steak Marinade:** Puree pineapple with juice of 1 lime. Place steak in a shallow bowl and season with salt and freshly cracked black pepper. Marinate meat with pineapple and lime puree for approximately 30 minutes.
2. **Pickled Radish:** Combine radishes, slices of fresh jalapeño, white vinegar, water and salt in a small bowl and stir to coat. Set aside for 30 minutes.
3. **Mango Salsa:** Combine diced mango, juice of 1/2 lime, 1 tablespoon chopped cilantro, and 1 tablespoon red onion in bowl. Stir to combine and set aside.
4. **Guacamole:** Mash avocado, stir in lime juice, chopped cilantro, red onion and a dash of salt. Add additional lime and salt to taste. Set aside.
5. **Cilantro-Lime Rice:** Cook cauliflower rice on stovetop until steamed. If heating on a stovetop, add cauliflower rice and a little water to a medium saucepan and cover. Cook over medium heat until steamed. Add chopped cilantro, and the juice of 1/2 a lime and salt. Set aside.
6. **Steak:** Remove steak from marinade and wipe off any excess marinade. Sear steak using avocado oil in a smoking hot skillet (about 4 minutes on each side). Move steak to a cutting board and allow to rest 5 minutes. Cut against the grain.
7. **Assemble:** Add cauliflower rice into serving bowls. Top rice with steak, pineapple salsa, guacamole and pickled radishes. Garnish with additional cilantro and red onion.

Low-Carb, Paleo, Whole30



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