

# Carne Asada Burrito Bowls

#cooking/recipe

#2019/November

#cooking/dinner

#cooking/grill

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Carne Asada Burrito Bowls - Damn Delicious

## Ingredients

### For The Carne Asada

1/2 cup chopped fresh cilantro leaves  
1/3 cup olive oil  
1/4 cup reduced sodium soy sauce  
Juice of 1 orange  
Juice of 1 lime  
4 cloves garlic, minced  
1 jalapeno, seeded and diced  
1 teaspoon ground cumin  
Kosher salt and freshly ground black pepper, to taste  
1 1/2 pounds flank steak

### For The Cilantro Lime Vinaigrette

1 cup loosely packed cilantro, stems removed  
1/2 cup plain Greek yogurt  
2 cloves garlic  
Juice of 1 lime  
Pinch of salt  
1/4 cup olive oil  
2 tablespoons apple cider vinegar

### For The Burrito Bowls

1 cup farro  
1 cup pico de gallo, homemade or store-bought  
1 cup corn kernels, frozen, canned or roasted  
1 avocado, halved, peeled, seeded and thinly sliced  
1/2 cup fresh cilantro leaves  
1 lime, cut into wedges

## Process

### **For The Carne Asada**

In a medium bowl, combine cilantro, olive oil, soy sauce, orange juice, lime juice, garlic, jalapeno, cumin and 1 teaspoon pepper; set aside 1/2 cup of the mixture in the refrigerator until ready to serve.

In a gallon size Ziploc bag or large bowl, combine steak and remaining cilantro mixture; marinate for at least 4 hours to overnight, turning the bag occasionally. Drain the steak from the marinade.

Preheat grill to medium high heat. Using paper towels, pat both sides of the steak dry; season with salt and pepper, to taste.

Add steak to grill, and cook, flipping once, until desired doneness, about 6 minutes per side for medium rare. Let rest 5 minutes.

Thinly slice steak against the grain and serve with reserved 1/2 cup cilantro mixture.

### **For The Cilantro Lime Vinaigrette**

Combine cilantro, Greek yogurt, garlic, lime juice and salt in the bowl of a food processor. With the motor running, add olive oil and vinegar in a slow stream until emulsified; set aside.

### **For The Burrito Bowls**

Cook farro according to package instructions. Divide into bowls. Top with carne asada, pico de gallo, corn, avocado and cilantro.

Serve with cilantro lime vinaigrette and lime.

## **Nutrition**

### **Servings:**

Calories:

Fat:

Carbs:

Protein: