

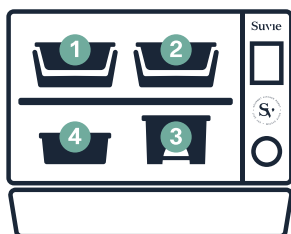
# Cilantro Lime Steak

with Rice, Peppers, and Onions

Hold this corner to logo on Suvie



Collect from your pantry:  
vegetable oil, salt, pepper



## 1. Vegetables: Peppers and Onions

Open package & pour into Suvie pan. Place pan in **upper left** cooking zone.

## 2. Protein: Sirloin Steak

**Don't cut open packages!** Place in Suvie pan and fully cover with water. Place in **upper right** cooking zone.

## 3. Starch: Jasmine White Rice

Pour into strainer. **Do not add water.** Place in bottom **right cooking zone** with **FRONT** facing outwards. **Don't forget to add salt!**

## 4. Sauce: Cilantro Lime

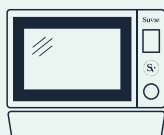
**Don't cut open package!** Place **cilantro lime sauce** in **lower left** cooking zone. **Do not add water.**

## 5. Garnishes: Fajita Seasoning, Lime Juice

Keep garnishes in fridge.

## 6. Scan this card

Hold **the corner of this card** to the logo on Suvie until scanned.



## 7. Set Suvie

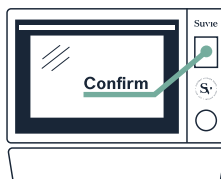
- **Don't forget to fill the reservoir** to the fill line indicated.
- Choose **Cook Now, Refrigerate, or Schedule** on the screen.
- You can also **customize** the cook times to your liking!
- Wait until cook is done before proceeding to the steps below.



8. Carefully remove pan **(it will be hot!)** with **sirloin steak** from Suvie. Remove steaks from packaging & discard any liquid. Pat dry.



9. Season **peppers and onions** with **vegetable oil** and **salt & pepper** to taste. Return pan to Suvie.



10. Confirm broil times on Suvie screen. Close Suvie door & select "**Start Broil.**"



11. During the broil, season steaks on **all sides** with the **fajita seasoning.**



12. Add 1 tbsp **vegetable oil** to skillet and heat over high heat. Sear steak for 1-2 minutes per side, flipping steak every 30 seconds until steak is well browned.



13. Move steaks to a cutting board, let rest 2 minutes, then slice against the grain.



14. After the broil, remove starch pan from Suvie & transfer **jasmine rice** to a bowl. Add the **lime juice** and adjust seasoning to taste.



15. Divide the rice, peppers and onion, and steak between plates. Cut open the **cilantro lime** sauce and pour over the steaks. **Enjoy!**

MHJ

Approx.  
Cook Time:  
2 hrs

## Nutrition Facts

**Serving size** 1 meal (376g)

1 Serving: Sirloin Steak 1 filet (141.8g), Peppers and Onions 1 cup (113.4g), Jasmine White Rice 1/3 cup (56.7g), Cilantro Lime 1/4 cup (49.6g), Fajita Seasoning 1 tsp (7.1g), Lime Juice 1/2 tbsp (7.1g)

**Amount per serving**

**Calories** 570

% Daily Value\*

<b>Total Fat</b> 16g	<b>21%</b>
Saturated Fat 2.5g	<b>13%</b>
Trans Fat 0g	
<b>Cholesterol</b> 85mg	<b>28%</b>
<b>Sodium</b> 490mg	<b>21%</b>
<b>Total Carbohydrate</b> 47g	<b>17%</b>
Dietary Fiber 3g	<b>11%</b>
Total Sugars 2g	
Includes 0g Added Sugars	<b>0%</b>

**Protein** 35g

Vit. D 0mcg 0% • Calcium 120mg 10%  
Iron 3.1mg 15% • Potas. 620mg 15%

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Due to the long sous vide cook time some temperature settings are below the FDA recommended temperatures. Please use caution when cooking below the FDA recommended temperatures.

## Cilantro Lime Steak with Rice, Peppers, and Onions



**Ingredients:** Sirloin Steak (Beef, Canola Oil, Salt, And Pepper), Bell Pepper, Onion, Jasmine Rice, Water, High Oleic Sunflower Oil, Roasted Poblano Chilies, Cilantro, Parsley, Dehydrated Garlic, Roasted Garlic, Lime Juice Concentrate, Jalapeño Peppers, Sea Salt, Lemon Juice Concentrate, Lemon Peel, Tapioca Starch, Chiles, Spice, Black Pepper, Sunflower Lecithin, Xanthan Gum, Monkfruit Extract, Citric Acid, Spices, Garlic, Onion, Calcium Stearate (Free-flow Agent), And Tenderizer (Proteolytic Enzyme Derived From Aspergillus Flavus Oryzae And From Papaya), Filtered Water, Lemon Juice Concentrate, Lemon Essence, Lemon Oil, Sodium Metabisulfite

### Collect the following:

	2 servings (pcs)	4 servings (pcs)
Sirloin Steak	2	4
Peppers and Onions	1	2
Jasmine White Rice	1	2
Cilantro Lime	1	1
Fajita Seasoning	1	2
Lime Juice	1	2



Questions? Email [help@suvie.com](mailto:help@suvie.com)