

NR5

Approx.
Cook Time:
2 hrs

Nutrition Facts

Serving size 1 meal (341g)

1 Serving: 1 Filet (71g), Brown Rice 1/3 cup (56.5g), Broccoli Florets 1 cup (71g), Fajita Seasoning 1/4 tsp (1.75g), Cheddar Cheese 1 tbsp (14g), Lime Juice 1/2 tbsp (7.5ml), Vegetable Oil 1/2 tbsp (7.5ml)

Amount per serving

Calories **580**

% Daily Value*

Total Fat 28g	36%
Saturated Fat 5g	25%
Trans Fat 0g	0%
Cholesterol 85mg	28%
Sodium 940mg	41%
Total Carbohydrate 57g	21%
Dietary Fiber 6g	21%
Total Sugars 6g	0%
Includes 0g Added Sugars	0%

Protein 37g

Vit. D 0mcg 0% • Calcium 110mg 8%
Iron 4.3mg 25% • Potas. 1180mg 25%

*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.

Fajita Sirloin Steak with Brown Rice & Broccoli

Ingredients: Sirloin Steak (Beef, Canola Oil, Salt, And Pepper), Broccoli, Chile Verde (Tomatillos, Onions, Filtered Water, Sunflower Oil, Garlic, Cilantro, Vegetable Broth Concentrate (Vegetable Stock [Carrot, Celery And Onion Stocks], Maltodextrin, Sea Salt, Carrot Stock, Tapioca Starch, Cabbage Juice Concentrate, Celery Stock, Onion Stock, Natural Flavors, Mushroom Stock, Xanthan Gum, Tomato Paste), Sea Salt, Serrano Peppers, Lime Juice Concentrate, Acacia & Xanthan Gums, Black Pepper, Cumin, Chili Powder), Brown Rice, Vegetable Oil, Fajita Seasoning (Cumin, Chili Powder, Oregano, Onion, Salt, Garlic).

ALLERGENS: Contains Milk.

Collect the following:

	2 servings (pcs)	4 servings (pcs)
 Sirloin Steak	2	4
 Brown Rice	1	2
 Broccoli Florets	1	2
 Chile Verde Sauce	1	2
 Fajita Seasoning	1	2



Questions? Email help@suvie.com

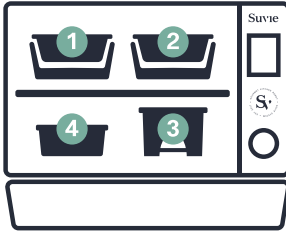
Fajita Sirloin Steak

with Brown Rice & Broccoli

Hold this corner
to logo on Suvie



Collect from your pantry:
vegetable oil, salt, pepper



1. Vegetables: Broccoli Florets

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: Brown 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: Chile Verde

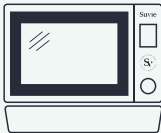
Don't cut open package! Place **chile verde sauce** in **lower left** cooking zone. **Do not add water.**

5. Garnishes: Fajita Seasoning

Keep garnishes in fridge.

6. Scan this card

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



7. Set Suvie

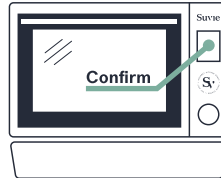
- **Don't forget to fill the reservoir** to the fill line indicated.
- Choose **Cook Now, Refrigerate, or Schedule** on the screen.
- You can also **customize** the cook times to your liking!
- Wait until cook is done before proceeding to the steps below.



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



9. Season **broccoli** 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. Season **steaks** on all sides with fajita seasoning. Add **1 tbsp vegetable oil** to skillet and heat over high heat. Sear for 1-2 minutes per side, flipping every 30 seconds until steak is browned.



12. After the broil remove the starch pan with **brown rice**. Season to taste with salt & pepper, & divide between plates.



13. After resting for 2-3 minutes, slice the steaks against the grain.



14. Divide brown rice & broccoli between plates. Top with the **chile verde sauce** & the sliced steaks. **Enjoy!**