

Steak & Queso Rice

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Servings: 4

Ingredients

- 2 cups Basmati Rice
- 2 1/2 cups Chicken Broth
- 1 cube Chicken Bouillon
- 1 can, about 14 oz Crushed Tomatoes, you can use diced instead or tomato sauce instead
- 2 cloves Garlic, minced
- 1 small Onion, finely chopped (optional)
- 1 teaspoon Paprika
- 1/2 teaspoon Cumin
- Salt and pepper to taste
- 2 tablespoons Olive Oil
- 1 pound Sirloin Steak, cut into thin strips
- 2 tbsp Butter
- Montreal steak seasoning, to taste
- White Queso, for topping
- Fresh Cilantro, for garnish
- Flour tortillas, optional for serving



Steps

1. **Prep the Rice:** Rinse the basmati rice under cold water until the water runs clear. This helps to remove excess starch and prevents the rice from becoming too sticky.
2. **Sauté Garlic and Onion:** In a large skillet or saucepan, heat the olive oil over medium heat. Add the minced garlic and chopped onion (if using). Sauté for 2-3 minutes or until the onion becomes translucent and the garlic is fragrant.
3. **Toast the Rice:** Add the rinsed basmati rice to the skillet. Stir continuously for about 2 minutes to lightly toast the rice, allowing it to absorb the flavors of garlic and onion.
4. **Add Liquids and Seasonings:** Pour in the crushed tomatoes and chicken broth. Crumble the chicken bouillon cube into the mixture. Add paprika, cumin, salt, and pepper. Stir everything together.
5. **Cook the Rice:** Bring the mixture to a boil, then reduce the heat to low. Cover the skillet with a lid and let it simmer for about 18-20 minutes, or until the rice is tender and the liquid is absorbed.
6. **Rest and Fluff:** Once the rice is cooked, remove the skillet from heat. Let it sit covered for 5 minutes. This allows the rice to settle and become fluffy.
7. **Prep Steak:** While the rice is cooking, season the sirloin steak strips generously on both sides with Montreal steak seasoning.
8. **Cook Steak:** Heat 1 tbsp of olive oil and butter in a separate skillet over medium-high heat. Once the skillet is hot, add the seasoned steak. Cook for about 4-5 minutes on each side for medium-rare, or until it's done to your liking.
9. **Add Steak to Pan:** Fluff the cooked rice and add the cooked steak over top of the rice and generously drizzle with white queso.
10. **Garnish and Serve:** Garnish with fresh cilantro. Serve with warm flour tortillas on the side if desired.

Notes

- **Storage and Reheating Instructions:**
- **How to Store Steak & Queso:**
- **Leftovers?** No problem! Store your Steak & Queso Rice in an airtight container in the fridge for up to 3 days.
- **How to Reheat Steak & Queso:**
- To reheat, just pop it in the microwave or warm it in a skillet over medium heat. Add a splash of broth or water to keep it moist.
- **Helpful Tips & Substitutions**
- **Can This Be Frozen?**
- Absolutely! Freeze it in airtight containers or heavy-duty freezer bags for up to 2 months. Thaw in the fridge overnight, and reheat as above. It's a great way to have a delicious meal ready on busy days!



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