

# Chipotle Steak & Yellow Rice

From

David Nuno

## Ingredients:

¼ tsp. GOYA® Adobo All-Purpose Seasoning with Pepper

1½ lbs. boneless beef round steak (London broil)

1 tbsp. GOYA® Extra Virgin Olive Oil

1 onion, finely chopped

2 cloves garlic, finely chopped

1 box (7 oz.) GOYA® Yellow Rice

4½ tps sauce, divided, and 1 chile, finely chopped from 1 can (7 oz.) GOYA® Chipotle Chiles in Adobo Sauce

1 cup BREAKSTONE'S or KNUDSEN Sour Cream

¼ cup BULL'S-EYE Original Barbecue Sauce

## Instructions:

Season meat. On large plate, rub Adobo onto both sides of steak. Refrigerate 30 minutes.

Make Rice. Heat olive oil in large nonstick skillet over medium heat. Add onions and garlic; cook, stirring frequently, until crisp-tender, about 5 minutes; set aside. Bring 2 cups water to boil in small saucepan over medium heat. Add contents of rice mix; return water to boil, then reduce heat to low. Cook, covered until water is absorbed and rice is tender, about 25 minutes. Stir in reserved onion mixture.

Make Sauce. In small bowl, mix together chopped chipotle chile, 1½ tsp. adobo sauce, sour cream and barbecue sauce. Cover sauce and refrigerate until ready to use.

Grill Steak. Heat grill to medium-high heat. Place meat on hot, greased grill grates. Cook, flipping once, until steak is lightly charred and cooked to desired doneness (about 10-14 minutes for medium), brushing each side with remaining 1 tbsp. adobo sauce for last minute of grilling. Transfer steak to cutting board; let stand 10 minutes.

To serve, cut steak across the grain into thin slices. Serve with rice mixture and chipotle sauce.