

STEAK AND VEGGIE BURRITO

INGREDIENTS

- ¼ cup keto-friendly mayonnaise
- 1 tbsp. lime juice
- ½ tsp. chipotle powder
- 6 cups filtered water
- 4 medium collard green leaves - stalks trimmed
- 4 oz. sirloin steak - thinly sliced
- ¼ tsp. sea salt
- 1 tsp. avocado oil
- ⅓ cup julienned bell pepper
- ⅓ cup chopped tomato
- ⅓ cup thinly sliced red onion
- ¼ cup cilantro leaves



PREPARATION

1. Sauce: Stir together mayonnaise, lime juice, chipotle powder in a small bowl and set aside.
2. To make the burrito, bring the water to a boil in a medium pot and add the collard green leaves. Cook for about 4 minutes and drain. Set aside.
3. Add the sliced steak in a small bowl with some sea salt and set aside.
4. In a medium skillet, heat up the avocado oil over medium-high heat for 2 minutes.
5. Add the steak and sear it for 4 minutes, stir once. Then turn off heat and let sit for 5 minutes in the pan.
6. Overlap 2 collard green leaves to create 1 large tortilla. Line the steak, veggies, and cilantro onto the collard green leaves.
7. Fold in the sides and tightly roll to create a burrito. Repeat with remaining leaves.
8. Slice the burritos in half and serve with the chipotle dipping sauce.
9. Serve and enjoy!

