

STEAK LUNCH BOWL



SERVING SIZE

1



INGREDIENTS

ITEM

Soy Sauce, plus more for serving
Lime Juice, plus more for serving
Lean Beef (Filet Mignon or Flank Steak),
trimmed
Cauliflower Rice, Cooked

QUANTITY

1 Tbsp.
1 Tbsp.
6 Oz.
1 Cup

ITEM

Red Cabbage, Sliced
Radish, Sliced
Green Onion, Sliced
Pinch of Salt

QUANTITY

1/3 Cup
1/3 Cup
1/3 Cup



PREPARATION

- In a small bowl, combine soy sauce and lime juice. Rub onto the steak and let marinate for 10-15 minutes.
- Heat a non-stick skillet or grill pan over medium-high heat.
- Cook the steak for 3-4 minutes per side (for medium), or to desired doneness. Let rest, then slice thinly.
- In a serving bowl, layer cauliflower rice, red cabbage, radish, and green onion. Add sliced steak on top.
- Sprinkle with a pinch of salt and drizzle with additional soy sauce and lime juice, if desired.
- Serve warm or at room temperature. Enjoy!