



ONE-PAN STEAK & ONION LETTUCE WRAPS

with Cucumber, Pico de Gallo & Lime Crema

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Mini Cucumber



1 | 2

Onion



1 | 2

Lime



1 Clove | 2 Cloves
Garlic



1 | 2
Baby Lettuce



1 TBSP | 2 TBSP
Mexican Spice Blend



10 oz | 20 oz
Ranch Steak



4 oz | 8 oz
Pico de Gallo



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



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HELLO

CUCUMBER

Toss cool cucumber with spicy pico de gallo to make the ultimate topping for these steak and onion wraps.



PREP: 10 MIN | COOK: 20 MIN | CALORIES: 390



RAISING THE STEAKS

Look closely and you'll see that your steak naturally has lines running through it. For maximum tenderness, slice perpendicular to those lines, aka "against the grain."

BUST OUT

- Large pan
- Paper towels
- Medium bowl
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (**2 tsp** | **2 tsp**)
- Butter (**1 TBSP** | **2 TBSP**)
Contains: Milk

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1 PREP

- Wash and dry produce.
- Halve, peel, and thinly slice **onion**. Quarter **lime**. Peel and mince or grate **garlic**. Trim and quarter **cucumber** lengthwise; slice into ½-inch-thick quarter-moons. Trim root end from **lettuce**; reserve 8 larger leaves for wraps (**16 for 4 servings**) and thinly slice remaining leaves.



3 MIX PICO & MAKE CREMA

- While steak cooks, in a medium bowl combine **cucumber** and **pico de gallo**; season with **salt** and **pepper**. Toss to combine; set aside until ready to serve.
- In a small bowl, combine **sour cream** and a **squeeze of lime juice**. Taste and season with **salt** and **pepper**.



2 COOK ONION & STEAK

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **onion** and **1 tsp Mexican Spice Blend (2 tsp for 4 servings)**; cook, stirring occasionally, until onion starts to soften, 3-5 minutes.
- Meanwhile, pat **steak*** dry with paper towels; thinly slice against the grain and season with remaining Mexican Spice Blend, **salt**, and **pepper**.
- Once onion starts to soften, add **1 TBSP butter (2 TBSP for 4)**, **sliced seasoned steak**, and **garlic** to pan. Cook, stirring occasionally, until steak reaches desired doneness, 2-3 minutes more. Remove pan from heat and add a **squeeze of lime juice**; stir to combine.



4 SERVE

- Divide **reserved lettuce leaves** between plates; fill with **steak and onion**.
- Top **lettuce wraps** with **sliced lettuce** and **cucumber mixture (draining first)**; drizzle with **crema**. Serve with **remaining lime wedges** on the side.

*Steak is fully cooked when internal temperature reaches 145°.