

# **INGREDIENTS**

2 PERSON | 4 PERSON



2.5 oz | 5 oz

Israeli Couscous Contains: Wheat



Mini Cucumbers



Chicken Stock Concentrate



1 tsp | 2 tsp Garlic Powder







10 oz | 20 oz Ranch Steak



1½ TBSP 3 TBSP Contains: Milk



Pitas Contains: Sesame, Wheat



WE'D BE SIMMERING LIKE STEW OVER

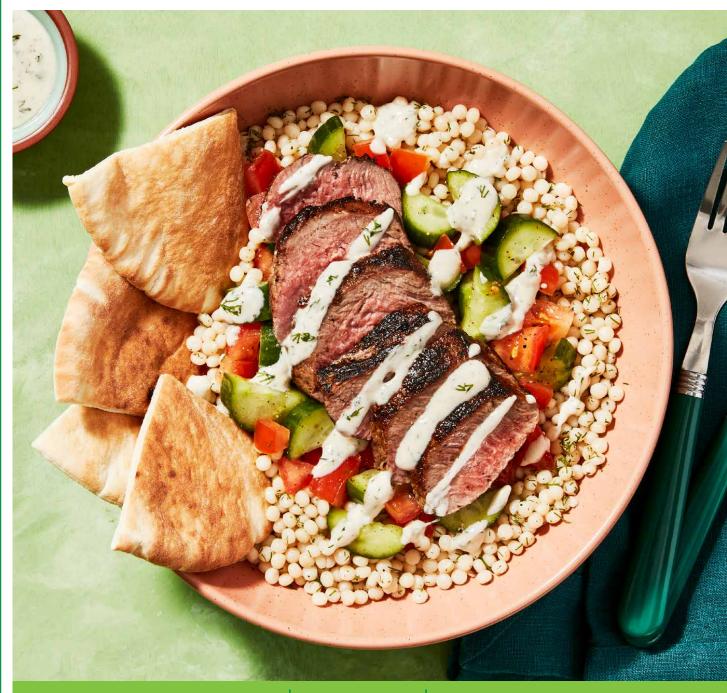
# **HELLO**

# **RANCH STEAK**

Also known as boneless shoulder center cut steak, this cut is lean, flavorful, and extra beefy.

# **GARLICKY STEAK BOWLS WITH TOMATO-CUKE SALAD**

plus Israeli Couscous, Dill Crema & Pita Wedges



PREP: 5 MIN COOK: 20 MIN CALORIES: 660



#### **GIVE IT A REST**

Let the steak rest for at least 5 minutes before slicing. The extra standing time gives the juices a chance to redistribute, keeping the meat moist.

#### **BUST OUT**

- Medium bowl
- Large pan
- Small pot
- Strainer
- Paper towels
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (2 tsp | 2 tsp)

## **GET SOCIAL**

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



#### 1 PREP

- · Wash and dry produce.
- Dice **tomato** into ½-inch pieces. Trim and halve cucumbers lengthwise; slice into ½-inch-thick half-moons. Pick and finely chop fronds from dill.
- In a medium bowl, combine tomato and cucumbers: season with salt and pepper. Set aside, stirring occasionally.



## **2 START COUSCOUS**

- In a small pot, combine couscous, stock concentrate, 3/4 cup water (1½ cups for 4 servings), and a pinch of salt. Bring to a boil, then cover and reduce heat to low. Cook until tender, 6-8 minutes.
- · Keep covered off heat until ready to use in Step 5.



## **3 COOK STEAK**

- While couscous cooks, pat steak\* dry with paper towels and season with half the garlic powder (you'll use the rest in the next step), salt, and pepper.
- Heat a drizzle of oil in a large pan over medium-high heat. Add steak; cook to desired doneness, 3-6 minutes per side. Transfer to a cutting board to rest.



## **4 MAKE CREMA**

- While steak cooks, pour liquid from tomato and cucumber salad into a small bowl. Set salad aside.
- To bowl with liquid, add crema, half the dill, remaining garlic powder, and a drizzle of olive oil: stir to combine. Season with salt and pepper if desired.



#### **5 TOAST PITAS & FINISH COUSCOUS**

- Toast pitas until softened and warmed through; cut into quarters.
- Fluff couscous with a fork: stir in a drizzle of olive oil and as much remaining dill as you like. Taste and season with salt and pepper.



#### **6 FINISH & SERVE**

- Thinly slice steak against the grain.
- Divide **couscous** between shallow bowls. Top with tomato and cucumber salad, steak, and dill crema: serve with pita wedges alongside.