



CREAMY CILANTRO STEAK BOWLS

with Garlic Lime Rice & Charred Green Pepper

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Long Green Pepper



1 | 2

Onion



¼ oz | ½ oz

Cilantro



1 Clove | 2 Cloves
Garlic



1 | 2
Lime



1 | 1
Jalapeño



½ Cup | 1 Cup
Jasmine Rice



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Cumin



10 oz | 20 oz
Ranch Steak



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HELLO

CHARRED GREEN PEPPER

Deeply browning the pepper adds smokiness and depth of flavor.

PREP: 15 MIN | COOK: 30 MIN | CALORIES: 650



CHOP CHOP

Did you know that cilantro stems are edible? Not only that—they add tons of flavor to your dish. Since they're slightly less tender than the leaves, chop them as finely as possible in step 1 for the best possible texture. Less food waste, more flavor!

BUST OUT

- Zester
- Paper towels
- Small pot
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Olive oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP

- Wash and dry produce.
- Peel and mince **garlic**; set aside ¼ tsp for step 3. Mince **cilantro**. Halve, peel, and thinly slice **onion**; mince a few slices until you have 1 tsp (2 tsp for 4 servings). Zest and quarter **lime**. Slice **jalapeño** into thin rounds, removing ribs and seeds for less heat; mince a few slices until you have ½ tsp. Core, deseed, and thinly slice **green pepper**.



4 COOK STEAK

- Pat **steak*** dry with paper towels. Season all over with **remaining cumin, salt, and pepper**; rub to thoroughly coat.
- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 3-6 minutes per side.
- Turn off heat; transfer steak to a cutting board to rest. Wipe out pan.



2 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **remaining garlic** and cook until fragrant, 30 seconds.
- Stir in **rice, ¾ 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, 15-18 minutes.
- Keep covered off heat until ready to serve.



5 COOK VEGGIES

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **green pepper, sliced onion**, and a **pinch of salt**. Cook, stirring occasionally, until softened and lightly charred, 6-8 minutes. **TIP: If veggies begin to brown too quickly, add a splash of water.**



3 MAKE SAUCE

- Meanwhile, in a small bowl, combine **sour cream, cilantro, minced onion, 1 TBSP olive oil (2 TBSP for 4 servings), reserved ¼ tsp garlic, juice from two lime wedges (four wedges for 4)**, a **pinch of minced jalapeño**, a **pinch of cumin (you'll use the rest in the next step)**, **salt**, and **pepper**.
- Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lime zest, 1 TBSP butter (2 TBSP for 4 servings), salt**, and **pepper**.
- Thinly slice **steak** against the grain.
- Divide rice between bowls. Top with **veggies** and steak. Drizzle steak with **sauce**. Top with as much **sliced jalapeño** as you like. Serve with **remaining lime wedges** on the side.

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