



# CANTINA STEAK FAJITAS

with Cilantro Rice, Pico de Gallo, Guacamole & Smoky Red Pepper Crema

## INGREDIENTS

2 PERSON | 4 PERSON



**¾ Cup | 1½ Cups**  
Jasmine Rice



**1 | 2**  
Red Onion



**1 | 2**  
Bell Pepper\*



**1 | 2**  
Lime



**¼ oz | ½ oz**  
Cilantro



**10 oz | 20 oz**  
Bavette Steak



**1 TBSP | 2 TBSP**  
Fajita Spice Blend



**1 | 2**  
Beef Stock Concentrate



**6 | 12**  
Flour Tortillas  
*Contains: Soy, Wheat*



**½ Cup | 1 Cup**  
Guacamole



**4 oz | 8 oz**  
Pico de Gallo



**4 TBSP | 8 TBSP**  
Smoky Red Pepper Crema  
*Contains: Milk*



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

\*The ingredient you received may be a different color.

## HELLO

### SMOKY RED PEPPER CREMA

A cooling condiment that's all at once tangy, sweet, and smoky



**PREP: 15 MIN | COOK: 35 MIN | CALORIES: 1170**



## RAISING THE STEAKS

If you look closely, you'll see that your bavette steak naturally has lines running through it.

In order to ensure maximum tenderness, we want you to slice perpendicular to those lines, aka "against the grain."

## BUST OUT

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

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### 1 COOK RICE

- In a small pot, combine **rice**, **1½ cups water (2¼ cups for 4 servings)**, and a **pinch of salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



### 2 PREP

- While rice cooks, **wash and dry produce**. Halve, peel, and thinly slice **onion**. Halve, core, and thinly slice **bell pepper** into strips. Quarter **lime**. Finely chop **cilantro**.



### 3 START VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **onion** and **bell pepper**; season with **salt** and **pepper**. Cook, stirring, until slightly softened, 3-5 minutes.
- Add **half the Fajita Spice Blend (you'll use the rest in the next step)** and a **splash of water**; cook, stirring and scraping up any browned bits from bottom of pan, until veggies are browned and tender, 2-3 minutes more.
- Turn off heat; transfer to a plate. Wipe out pan.



### 4 START STEAK

- Pat **steak\*** dry with paper towels; slice against the grain into ½-inch strips. Season all over with **salt** and **pepper**.
- In same pan used for veggies, heat a **drizzle of oil** over medium-high heat. Add **sliced steak** in an even layer and cook, undisturbed, 2 minutes.



### 5 FINISH STEAK & VEGGIES

- Stir in **remaining Fajita Spice Blend**; cook, stirring occasionally, until **steak** is cooked to desired doneness, 1-3 minutes more.
- Return **cooked veggies** to pan with steak. Stir in **stock concentrate** and a **big squeeze of lime juice**. Season with **salt** and **pepper** to taste. Turn off heat.



### 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **half the cilantro** and **1 TBSP butter (2 TBSP for 4 servings)**. Season with **salt** and **pepper**.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Place rice, **steak and veggies**, **guacamole**, **pico de gallo (draining first)**, and **red pepper crema** in serving bowls. Serve family style with tortillas, **remaining lime wedges**, and **remaining cilantro** on the side.

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