



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
Tomato



1 | 2
Red Onion



1 | 2
Lime



¼ oz | ½ oz
Cilantro



1 | 2
Jalapeño



1 | 2
Bell Pepper*



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 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: 1160



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
- Small bowl
- Paper towels
- Large pan

- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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



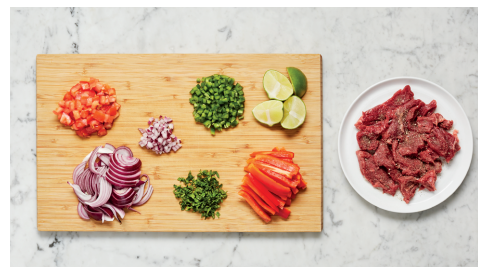
1 COOK RICE

- In a small pot, combine **rice**, **1¼ 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.



4 COOK VEGGIES

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **bell pepper** and **sliced onion**; 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.



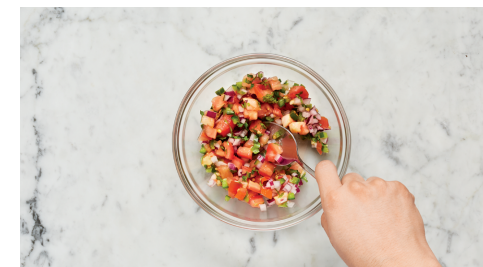
2 PREP

- Meanwhile, **wash and dry produce**. Dice **tomato** into ½-inch pieces. Halve, peel, and thinly slice **onion**; dice a few slices until you have 1 TBSP (**2 TBSP for 4 servings**). Finely chop **cilantro**. Quarter **lime**. Halve **jalapeño**, removing ribs and seeds for less heat, then mince. Halve, core, and thinly slice **bell pepper** into strips.
- Pat **steak*** dry with paper towels; slice against the grain into ½-inch strips. Season all over with **salt** and **pepper**; transfer to a plate and set aside. **TIP: Make sure you thoroughly wash your hands before moving on to the next step!**



5 COOK STEAK

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **sliced steak** in an even layer and cook, undisturbed, 2 minutes.
- 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.



3 MAKE PICO DE GALLO

- In a small bowl, combine **tomato**, **minced onion**, **half the cilantro**, a **squeeze of lime juice**, and as much **jalapeño** as you like. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **remaining 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 tortillas, **steak and veggie mixture**, **rice**, **guacamole**, **pico de gallo**, and **red pepper crema** in individual serving bowls or plates. Serve family style with any **remaining lime wedges** on the side.

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