



URUGUAYAN-STYLE CHURRASCO STEAKS

with Chimichurri, Roasted Potatoes & Corn Salad

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



¼ oz | ½ oz
Parsley



2 | 4
Scallions



1 | 2
Lime



1 tsp | 2 tsp
Garlic Powder



5 tsp | 5 tsp
Red Wine Vinegar



1 tsp | 1 tsp
Chili Flakes



10 oz | 20 oz
Bavette Steak



1 | 2
Corn



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 1 tsp
Chili Powder



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*The ingredient you received may be a different color.

HELLO

CHURRASCO

In Uruguay, this refers to any meat that's
grilled and thinly sliced.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 830



AWESOME SAUCE

Adjust the chimichurri to taste: Add more vinegar for a tangier flavor; use more chili flakes if you like things spicy!

BUST OUT

- Baking sheet
- Large pan
- Small bowl
- Strainer
- Paper towels
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (2 TBSP | 4 TBSP)
- Sugar (¼ tsp | ½ tsp)

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Pick **parsley leaves** from stems; discard stems and finely chop leaves. Trim and thinly slice **scallions**, separating whites from greens; finely chop whites. Quarter **lime**.



4 COOK STEAK

- Pat **steak*** dry with paper towels and season generously all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 5-7 minutes per side.
- Turn off heat; transfer steak to a cutting board. Wipe out pan.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **drizzle of oil**, **half the garlic powder** (you'll use the rest in the next step), **salt**, and **pepper**. Roast on top rack until browned and tender, 20-25 minutes.



5 MAKE CORN SALAD

- Drain **corn**; pat dry with paper towels.
- Heat a **drizzle of oil** in pan used for steak over high heat. Add corn and cook, stirring occasionally, until golden brown and lightly charred in spots, 3-5 minutes. **TIP: If corn begins to pop, cover pan.**
- Transfer corn to a medium bowl and stir in **scallion greens**, **mayonnaise**, **half the chili powder**, ¼ tsp sugar, a **squeeze of lime juice**, **salt**, and **pepper** (all the chili powder and ½ tsp sugar for 4 servings). **TIP: If you like things spicy, add some chili flakes!**



3 MAKE CHIMICHURRI

- While potatoes roast, in a small bowl, combine **parsley**, **scallion whites**, **remaining garlic powder**, **2 TBSP olive oil**, **2 tsp vinegar**, a **pinch of chili flakes**, **salt**, and **pepper** (4 TBSP olive oil and 4 tsp vinegar for 4 servings). (Save remaining vinegar and chili flakes for another use.) Taste and adjust seasonings as you like.
- Set aside, stirring occasionally, until ready to serve.



6 FINISH & SERVE

- Thinly slice **steak** crosswise.
- Divide steak, **potatoes**, and **corn salad** between plates. Spoon **chimichurri** over steak and serve with **remaining lime wedges** on the side.

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