Cantina Steak Fajitas

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

Premium Picks 35-45 Minutes · Calories: 1190 · Protein: 42 g

Ingredients 2 Person | 4 Person

- 1 | 2 Tomato
- ¼ oz | ½ oz Cilantro
- 1 | 2 Lime
- 1 | 2 Jalapeño
- 1 | 2 Bell Pepper*
- 1 TBSP | 2 TBSP Fajita Spice Blend
- ½ Cup(s) | 1 Cup(s) Guacamole
- 1 | 2 Beef Stock Concentrate
- 1 | 2 Red Onion
- 10 oz | 20 oz Bavette Steak
- 4 TBSP | 8 TBSP Smoky Red Pepper Crema
- 6 | 12 Flour Tortillas
- ¾ Cup(s) | 1½ Cup(s) Jasmine Rice

*The ingredient you received may be a different color.

Customizable Meal

If you chose to personalize your meal, refer to the separate **HelloCustom** card or scan here for instructions.

Hello

Smoky Red Pepper Crema

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

Before you start

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."

Cooking tools

small pot, paper towels, small bowl, large pan

Pantry ingredients

kosher salt, black pepper, butter, cooking oil

Nutrition

Nutrients	per serving
Calories:	1190
Total Fat:	55g
Saturated Fat:	22g
Sodium:	1470mg
Total Carbohydrate:	125g
Dietary Fiber:	5g
Added Sugars:	4g
Protein:	42g

Allergens

smoky red pepper crema (contains: milk), flour tortillas (contains: soy, wheat), butter (contains: milk)

Cook for YOUR Crowd

Our recipes are customizable!

Double Protein/Veggies? Cook in batches or use a larger pan—it may take longer, so follow visual and temp cues.

Making 3 Servings? Lighten up on the seasoning and any other ingredients you like—this will keep the balance just right.

Making 6 Servings? Just triple the 2-serving recipe—easy!

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

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.

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!**

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**.

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.

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.

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.

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

Wash and dry fresh produce. Wash hands and surfaces after handling raw pork, meat, poultry, fish, shellfish, or eggs. Consuming raw or undercooked pork, meat, poultry, fish, shellfish, or eggs may increase your risk of foodborne illness. Go to hellofresh.com/about/faq for safe cooking guidelines.

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