



# ADOBO LOCO STEAK

with a Poblano, Corn, and Crispy Potato Hash



**HELLO**  
**ADOBO SAUCE**

A Mexican-style mix of smoky chili, warm spices, and tangy tomato that brings full-bodied flavor

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 710**

-   
Yellow Onion
-   
Russet Potato
-   
Corn
-   
Adobo Sauce
-   
Sour Cream  
(Contains: Milk)
-   
Poblano Pepper
-   
Lime
-   
Sirloin Steak
-   
Beef Stock Concentrate

## START STRONG


Adobo sauce has a smoky, barbecue-like kick to it. We recommend adding it to taste depending on how blazing hot you like it.

## BUST OUT

- Peeler
- Strainer
- Baking sheet
- Large pan
- Large bowl
- Olive oil (4 tsp | 8 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

• Yellow Onion	1   2
• Poblano Pepper	1   2
• Russet Potato	1   2
• Lime	1   1
• Corn	7.5 oz   15 oz
• Sirloin Steak	12 oz   24 oz
• Adobo Sauce 	1 oz   2 oz
• Beef Stock Concentrate	1   2
• Sour Cream	2 TBSP   4 TBSP

## HELLO WINE



PAIR WITH  
Maravilloso Mendoza Malbec-  
Bonarda Blend, 2017

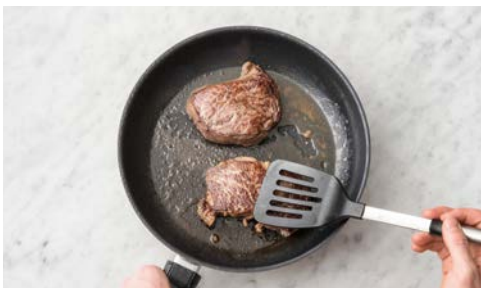
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## 1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Halve and peel **onion**. Thinly slice one half; finely dice the other. Core, seed, and thinly slice **poblano**. Peel **potato** and cut into ½-inch cubes. Cut **lime** into wedges. Drain half the **corn** from container (use the rest as you like).



## 4 COOK STEAK

Increase heat under pan to medium-high and add a drizzle of **olive oil**. Season **steak** all over with **salt** and **pepper**. Sear in pan until surface is nicely browned, 3-4 minutes per side. Transfer to baking sheet with potato and roast in oven until steak reaches desired doneness, 4-8 minutes. Set aside on a plate to rest.



## 2 ROAST POTATO

Toss **potato** on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until tender and crisped, 20-25 minutes, tossing halfway through.



## 5 MAKE SAUCE

Reduce heat under pan to medium and add **diced onion** and a drizzle of **olive oil**. Cook, tossing, until softened, 2-3 minutes. Stir in **¼ tsp adobo sauce** (we sent more) and cook until fragrant, about 30 seconds. Stir in **½ cup water** and **stock concentrate**. Let simmer until reduced by half, 3-4 minutes. Remove from heat, then stir in **sour cream**. Add more adobo sauce, to taste.



## 3 COOK VEGGIES

Meanwhile, heat a drizzle of **olive oil** in a large pan over medium heat. Add **sliced onion** and **poblano** to pan and cook, tossing, until lightly browned, 6-7 minutes. Add **corn** and cook, tossing, until warmed through, another 2-3 minutes. Season with **salt** and **pepper**. Transfer everything to a large bowl and cover to keep warm.



## 6 FINISH AND SERVE

Thinly slice **steak** against the grain. Add **potato** and a squeeze of **lime** to bowl with **veggies** and toss to combine, then divide between plates and top with steak. Drizzle with **sauce**. Serve with remaining lime wedges on the side for squeezing over.

## OLÉ!

Love the sauce? Make it again for drizzling on tacos or burritos.

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