



CHIPOTLE STEAK










with a Poblano, Corn, and Crispy Potato Hash



HELLO CHIPOTLE POWDER

This warm and smoky spice adds a touch of heat to our creamy pan sauce.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 570**

-  Yellow Onion
-  Yukon Gold Potatoes
-  Corn
-  Chipotle Powder
-  Sour Cream
(Contains: Milk)
-  Poblano Pepper
-  Lime
-  Ranch Steak
-  Beef Stock Concentrate

START STRONG

Don't wipe out your pan after cooking your steak in step 4! The "fond," AKA the browned bits left over from cooking protein, adds savory depth of flavor to sauces.

BUST OUT

- Strainer
- Baking sheet
- Large pan
- Large bowl
- Paper towels
- Olive oil (4 tsp | 4 tsp)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 2
- Poblano Pepper 1 | 2
- Yukon Gold Potatoes 12 oz | 24 oz
- Lime 1 | 1
- Corn 13.4 oz | 13.4 oz
- Ranch Steak* 10 oz | 20 oz
- Chipotle Powder 1 tsp | 1 tsp
- Beef Stock Concentrate 1 | 2
- Sour Cream 2 TBSP | 4 TBSP

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Halve and peel **onion**. Thinly slice one half; finely dice remaining. Core, deseed, and thinly slice **poblano**. Dice **potatoes** into ½-inch pieces. Quarter **lime**. Drain **corn**.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast on top rack, tossing halfway through, until browned and tender, 20-25 minutes.



3 COOK VEGGIES

Meanwhile, heat a drizzle of **olive oil** in a large pan over medium heat. Add **sliced onion** and **poblano** and cook, stirring, until lightly browned and tender, 6-7 minutes. Add half the **corn** (all for 4 servings) and cook, stirring, until warmed through, 2-3 minutes more. Season with **salt** and **pepper**. Transfer veggies to a large bowl; cover to keep warm.



4 COOK STEAK

Pat **steak** dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **olive oil** in same pan over medium-high heat. Add steak and cook to desired doneness, 3-6 minutes per side. Set aside on a cutting board to rest.



5 MAKE SAUCE

Heat a drizzle of **olive oil** in pan used for steak over medium heat. Add **diced onion** and cook, stirring, until softened, 2-3 minutes. Stir in ⅛ **tsp chipotle powder** (we sent more) and cook until fragrant, 20-30 seconds. Stir in ¼ **cup water** (⅓ cup for 4 servings) and **stock concentrate**. Let simmer until reduced by half, 2-3 minutes. Remove from heat; stir in **sour cream**. **TIP:** If you like things spicy, add more chipotle powder to taste.



6 FINISH AND SERVE

Thinly slice **steak** against the grain. Add **potatoes** and a squeeze of **lime juice** to bowl with **veggies**; toss to combine, then divide between plates. Top veggies with steak and drizzle steak with **sauce**. Serve with remaining **lime wedges** on the side.

OLÉ!

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

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