HALL OF FAME

## **ADOBO LOCO STEAK**

with a Poblano, Corn, and Crispy Potato Hash



## HELLO -

### **HALL OF FAME**

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!









Corn









Adobo Sauce



Beef Stock Concentrate

PREP: 10 MIN TOTAL: 30 MIN

CALORIES: 610

Poblano Pepper

Lime

Sirloin Steak

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### **START STRONG**

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

### **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 ½ Box | 1 Box
- 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**



The Descent
Cabernet Reserva, 2015

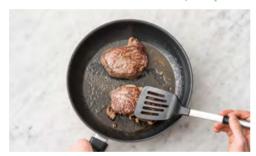
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# PREHEAT AND PREP Wash and dry all produce. Preheat

• Wash and dry all produce. 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 (use the rest as you like). TIP: Drain foods easily with a mesh strainer from HelloFresh.com/Shop



## COOK STEAK

Increase heat under pan to mediumhigh 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.



## 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.



## 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.



## 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.



## 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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