



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!

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 610**



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 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



PAIR WITH
The Descent
Cabernet Reserva, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREHEAT AND PREP

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](https://www.hellofresh.com/Shop)



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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