



# ARGENTINE CHIMICHURRI STEAK

with a Sweet Potato, Poblano, and Tomato Jumble



## HELLO CHIMICHURRI

South America's signature herb condiment is like pesto, but with citrus tang and a pinch of heat.

**PREP: 10 MIN** | **TOTAL: 40 MIN** | **CALORIES: 760**



Sweet Potatoes



Jalapeño



Lime



Poblano Pepper



Garlic



Shallot



Cilantro



Grape Tomatoes



Cumin



Sirloin Steak

## START STRONG


Adjust the chimichurri to taste, adding more lime for acidity and pepper, garlic, and cumin for aromatic depth. It should taste balanced, with no one flavor dominating.

## BUST OUT

- Peeler
- Baking sheet
- Small bowl
- Large pan
- Medium bowl
- Olive oil (11 tsp | 22 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |  |                     |
|--|---------------------|
| • Lime   | 1   2               |
| • Grape Tomatoes   | 4 oz   8 oz         |
| • Sweet Potatoes   | 2   4               |
| • Poblano Pepper   | 1   2               |
| • Garlic   | 2 Cloves   2 Cloves |
| • Cilantro   | ½ oz   ½ oz         |
| • Shallot  | 1   2               |
| • Jalapeño  | 1   1               |
| • Cumin  | ½ tsp   1 tsp       |
| • Sirloin Steak  | 12 oz   24 oz       |

## HELLO WINE



PAIR WITH

El Barrio Chilean Cabernet Sauvignon, 2016

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## 1 PREHEAT AND PREP

**Wash and dry all produce.** Put rack in middle position and preheat oven to 425 degrees. Halve **lime** and **tomatoes**. Peel **sweet potatoes** and cut into ½-inch cubes. Core and seed **poblano**, then cut into ½-inch squares. Mince **garlic**. Finely chop **cilantro**. Halve and peel **shallot**, then quarter each half. Mince **jalapeño** (remove ribs and seeds for less heat).



## 4 COOK STEAK

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Season **steak** all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 3-6 minutes per side. Remove from pan and let rest 5 minutes before thinly slicing against the grain.



## 2 ROAST VEGGIES

Toss **sweet potatoes, poblano**, and **shallot** on a baking sheet with a drizzle of **olive oil** and a large pinch of **salt** and **pepper**. Roast in oven until tender and lightly browned, 20-25 minutes, tossing halfway through.



## 5 TOSS VEGGIE JUMBLE

In a medium bowl, toss together **roasted veggies, tomatoes**, reserved **cilantro**, a squeeze of **lime**, and any remaining **jalapeño** (to taste). Season with **salt** and **pepper**.



## 3 MAKE CHIMICHURRI

Set aside **1 TBSP cilantro** for salad. In a small bowl, stir together remaining cilantro, ½ **tsp cumin** (we sent more), **3 TBSP olive oil**, a pinch of **garlic**, **jalapeño** (to taste), and a squeeze of **lime**. Season generously with **salt** and **pepper**. Add more garlic, cumin, or lime juice to taste.



## 6 PLATE AND SERVE

Divide **veggie jumble** and **steak** between plates. Serve with **chimichurri** for drizzling over.

## SALUD!

A shared bowl of chimichurri is a must at any *asado* (barbecue).

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