



ARGENTINE CHIMICHURRI STEAK

with a Sweet Potato, Poblano, and Tomato Jumble



HELLO CHIMICHURRI
Bright, herbaceous, and the perfect accompaniment to our seared steak

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 700



Sweet Potatoes



Jalapeño



Lemon



Poblano Pepper



Garlic



Shallot



Cilantro



Grape Tomatoes



Cumin



Ranch-Cut Steak

START STRONG


Adjust the chimichurri to taste, adding more lemon for acidity and more jalapeño, 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 (8 tsp | 16 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|--|---------------------|
| • Lemon | 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 |
| • Ranch-Cut Steak* | 10 oz 20 oz |

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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





1 PREP

Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry all produce.** Halve **lemon** and **tomatoes**. Peel **sweet potatoes** and cut into ½-inch cubes. Core and seed **poblano**, then dice into ½-inch pieces. 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

Season **steak** all over with **salt** and **pepper**. Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add steak to pan and cook to desired doneness, 3-6 minutes per side. Remove from pan and set aside to rest for at least 5 minutes.



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 **lemon**, and any remaining **jalapeño** (to taste). Season with **salt** and **pepper**.



3 MAKE CHIMICHURRI

Set aside **1 TBSP cilantro** for jumble. In a small bowl, stir together remaining cilantro, ½ **tsp cumin** (we sent more), **2 TBSP olive oil**, a pinch of **garlic, jalapeño** (to taste), and a squeeze of **lemon**. Season generously with **salt** and **pepper**. Add more garlic, cumin, or lemon juice (to taste).



6 PLATE AND SERVE

Slice **steak** thinly against the grain. 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).

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK12 NJ-17