



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: 690

- | | | | | |
|---|---|---|---|--|
| 
Lime | 
Sweet Potatoes | 
Garlic | 
Shallot | 
Cumin |
| 
Grape Tomatoes | 
Poblano Pepper | 
Cilantro | 
Jalapeño | 
Ranch Steak |

START STRONG

Adjust the chimichurri to taste in step 3, adding more lime 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
- Paper towels
- Large pan
- Medium bowl
- Olive oil (8 tsp | 11 tsp)
- Kosher salt
- Black pepper

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 1 tsp | 1 tsp
- Ranch 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)



 HelloFRESH



1 PREP

Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry all produce.** Halve **lime** and **tomatoes**. Peel and dice **sweet potatoes** into ½-inch pieces. Core, deseed, and dice **poblano** into ½-inch pieces. Mince **garlic**. Finely chop **cilantro**. Halve and peel **shallot**, then quarter each half. Mince **jalapeño**, removing ribs and seeds first for less heat.



4 COOK STEAK

Pat **steak** dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 4-7 minutes per side. Transfer to a cutting board 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**. (If making for 4 servings, divide veggies between 2 baking sheets.) Roast on middle rack, tossing halfway through, until lightly browned and tender, 20-25 minutes.



5 MAKE VEGGIE JUMBLE

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



3 MAKE CHIMICHURRI

Meanwhile, set aside **1 TBSP cilantro** (2 TBSP for 4 servings) for jumble. In a small bowl, combine remaining **cilantro**, **½ tsp cumin**, **2 TBSP olive oil** (3 TBSP for 4), a pinch of **garlic**, **jalapeño** (to taste), and a squeeze of **lime juice**. Season generously with **salt** and **pepper**. Add more garlic, cumin, or lime juice to taste.



6 FINISH AND SERVE

Thinly slice **steak** against the grain. Divide **veggie jumble** and steak between plates. Drizzle with **chimichurri**.

SALUD!

Next time, try making chimichurri with parsley instead of cilantro.

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