



ARGENTINE CHIMICHURRI STEAK

with a Sweet Potato, Poblano, and Tomato Jumble



HELLO CHIMICHURRI

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

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 660**



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 particular 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

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

HELLO WINE



PAIR WITH

El Murciélago Chile Cabernet, 2015

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 425 degrees. Peel **sweet potatoes**, then cut into ½-inch cubes. Peel and halve **shallot**. Cut halves into quarters. Mince **jalapeño** (removing ribs and seeds for less heat). Finely chop **cilantro**. Halve **lime** and **tomatoes**. Core and seed **poblano**, then cut into ½-inch squares. Mince **garlic**.



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 browned and slightly crispy, 20-25 minutes, tossing halfway through.



5 TOSS JUMBLE

In a medium bowl, toss **sweet potatoes, poblanos, shallot, 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. Combine remaining cilantro, **½ tsp cumin** (we sent more), **3 TBSP olive oil**, a pinch of **garlic, jalapeño** (to taste), and a squeeze of **lime** in a small bowl. Season generously with **salt, pepper**, and more garlic, cumin, and lime juice (to taste).



6 PLATE AND SERVE

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

SALUD!

Pass 'round the chimichurri, the way they do at *asados* (barbecues).

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