



# CHIPOTLE-SPICED STEAK

with Lime Crema and Bell Pepper Hash



## HELLO

### CHIPOTLE POWDER

The dried chili is used to add smoky flavor and spicy heat to savory, succulent beef.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 610**



Yukon Gold Potatoes



Lime



Red Onion



Grape Tomatoes



Southwest Spice Blend



Ranch-Cut Steak



Chipotle Powder



Bell Pepper\*



Scallions



Sour Cream  
(Contains: Milk)

\* Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

## START STRONG


The steak can be prepared in a pan, grill pan, or on the grill—it's adaptable that way. Just keep an eye out for doneness since cook times may vary (and use a meat thermometer if you have one).

## BUST OUT

- Medium bowl
- Small bowl
- Plastic wrap
- Strainer
- Paper towel
- Large pan
- Grill pan
- Olive oil (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                                                                                                       |                 |
|-------------------------------------------------------------------------------------------------------|-----------------|
| • Yukon Gold Potatoes                                                                                 | 12 oz   24 oz   |
| • Lime                                                                                                | 1   1           |
| • Ranch-Cut Steak                                                                                     | 10 oz   20 oz   |
| • Chipotle Powder  | ¼ tsp   ½ tsp   |
| • Red Onion                                                                                           | 1   1           |
| • Bell Pepper                                                                                         | 1   1           |
| • Grape Tomatoes                                                                                      | 4 oz   4 oz     |
| • Scallions                                                                                           | 2   4           |
| • Southwest Spice Blend                                                                               | 1 TBSP   2 TBSP |
| • Sour Cream                                                                                          | 4 TBSP   8 TBSP |

## HELLO WINE

PAIR THIS RECIPE WITH



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

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## 1 MICROWAVE POTATOES

Wash and dry all produce. Cut potatoes into ¼- to ½-inch cubes. Place in a medium, microwave-safe bowl with ¼ cup water. Season with salt. Cover bowl with plastic wrap, then poke a few holes in wrap with a fork or small knife. Microwave on high for 5 minutes. Drain well and set aside.



## 4 MAKE HASH

Add potatoes, 2 tsp Southwest spice (save the rest for later), salt, and pepper to pan and toss to evenly coat. Cook without stirring until potatoes are crisp on bottom, 3-4 minutes. Toss and continue to cook until crisp all over, about 3 minutes more. Toss in onion and bell pepper and cook until tender and potatoes are done, about 3 minutes. Toss in tomatoes and half of the scallions. Season with salt and pepper. Set aside while you cook steak.



## 2 SEASON STEAK

Quarter lime. Pat steak dry with a paper towel. Using a fork or sharp knife, poke steak all over. Season with salt and ¼ tsp chipotle powder (we sent more; use up to ½ tsp if you like it spicy). Place on a plate or in a bowl. Squeeze over juice from 1 lime quarter. Set aside to marinate for about 5 minutes.



## 5 COOK STEAK

Heat a grill pan over medium-high heat. (TIP: Alternatively, heat a large pan over medium-high heat or a grill with oiled grates over direct heat.) Add steak and cook until charred on bottom, about 5 minutes. Flip and cook to desired doneness, at least 3 minutes more. Set aside off heat to rest for about 5 minutes. Stir together remaining Southwest spice, juice from 1 lime quarter, and sour cream in a small bowl, adding a small splash of water if very thick.



## 3 PREP

Peel and halve onion, then cut into ¼- to ½-inch pieces. Core, halve, and seed bell pepper, then cut into ¼- to ½-inch pieces. Halve tomatoes lengthwise. Trim and slice scallions. Heat a large drizzle of olive oil in a large pan over medium-high heat (use a nonstick pan if you have one).



## 6 FINISH AND SERVE

Divide hash between bowls or plates. Slice steak against the grain, season with salt, and arrange on top of hash. Drizzle with sour cream mixture. Sprinkle with remaining scallions. Serve with remaining lime quarters.

## CHIPOT-YAY!

Three cheers for some superb spiced steak.

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