



CREAMY CILANTRO STEAK BOWLS

with Garlic Lime Rice and Charred Poblano



HELLO

CHARRED POBLANO

Deeply browning the pepper adds smokiness and depth of flavor.

PREP: 15 MIN | TOTAL: 30 MIN | CALORIES: 750



Poblano Pepper



Cilantro



Lime



Jasmine Rice



Cumin



Red Onion



Garlic



Jalapeño



Sour Cream
(Contains: Milk)



Ranch Steak

START STRONG



Adjust the creamy cilantro sauce to taste in step 3, adding more jalapeño for a kick, more lime juice for a tangy punch, or more cumin for warmth and earthiness.

BUST OUT

- Zester
- Small pot
- Small bowl
- Paper towels
- Olive oil (1 TBSP | 2 TBSP)
- Vegetable oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Large pan
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient 2-person | 4-person

- Poblano Pepper  1 | 2
- Red Onion 1 | 2
- Cilantro ¼ oz | ½ oz
- Garlic 2 Cloves | 4 Cloves
- Lime 1 | 2
- Jalapeño  1 | 1
- Jasmine Rice ¾ Cup | 1½ Cups
- Sour Cream 2 TBSP | 4 TBSP
- Cumin 1 tsp | 2 tsp
- Ranch Steak* 10 oz | 20 oz

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

WINE CLUB

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1 PREP

Wash and dry all produce. Core, deseed, and thinly slice **poblano**. Halve, peel, and thinly slice **onion**; mince a few slices until you have 1 tsp (2 tsp for 4 servings). Mince **cilantro** leaves and stems. Mince **garlic**; set aside ¼ tsp. Zest and quarter **lime** (quarter both limes for 4). Thinly slice **jalapeño** into rounds, removing ribs and seeds for less heat; mince a few slices until you have ½ tsp.



4 COOK STEAK

Pat **steak** dry with paper towels. Season all over with **salt, pepper**, and remaining **cumin**; rub to thoroughly coat. Heat a large drizzle of **oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 3-6 minutes per side. Turn off heat; transfer to a cutting board to rest. Wipe out pan.



2 COOK RICE

Heat a drizzle of **oil** in a small, lidded pot over medium-high heat. Add remaining **garlic** and cook until fragrant, 20-30 seconds. Stir in **rice**, **1¼ cups water** (2¼ cups for 4 servings), and a pinch of **salt**. Bring to a boil, then cover and reduce to a low simmer. Cook until tender, 15-18 minutes. Keep covered off heat until ready to serve.



5 COOK VEGGIES

Heat another drizzle of **oil** in same pan over medium-high heat. Stir in **poblano, sliced onion**, and a pinch of **salt**. Cook, stirring occasionally, until softened and lightly charred, 6-8 minutes. **TIP:** If veggies begin to brown too quickly, add a splash of water.



3 MAKE SAUCE

Meanwhile, in a small bowl, combine **sour cream, cilantro, minced onion**, reserved ¼ tsp **garlic**, juice from **2 lime wedges** (4 wedges for 4 servings), a pinch of **minced jalapeño**, a pinch of **cumin**, **1 TBSP olive oil** (2 TBSP for 4), **salt**, and **pepper**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



6 FINISH AND SERVE

Fluff **rice** with a fork and stir in **1 TBSP butter** (2 TBSP for 4 servings), **lime zest, salt**, and **pepper**. Divide between bowls. Thinly slice **steak** against the grain, then add to bowls along with **veggies**. Drizzle with **sauce**. Top with as much **sliced jalapeño** as you like. Serve with any remaining **lime wedges** on the side.

DO BE SO SALTY

Quick chef's trick: sprinkle your finished steak with flaky sea salt for extra brightness and crunch.

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