



SOUTHWEST-SPICED STEAK

with a Sweet Potato and Poblano Jumble



HELLO

SOUTHWEST SPICE BLEND

Kick up your pan sauce with this Southwestern blend.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 670



Sweet Potatoes



Lime



Ranch-Cut
Steak



Tomato Paste



Hot Sauce



Poblano Pepper



Roma Tomato



Southwest
Spice Blend



Beef Stock
Concentrate



Sour Cream
(Contains: Milk)

START STRONG

Want to get a head start on dinner? You can prep your veggies in Step 1 in the morning!

BUST OUT

- Peeler
- Baking sheet
- Zester
- Large pan
- Paper towels
- Vegetable oil (2 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Medium bowl

INGREDIENTS

Ingredient 2-person | 4-person

- Sweet Potatoes 2 | 4
- Poblano Pepper 1 | 2
- Lime 1 | 2
- Roma Tomato 1 | 2
- Ranch-Cut Steak 10 oz | 20 oz
- Southwest Spice Blend 1 TBSP | 1 TBSP
- Tomato Paste 1½ TBSP | 1½ TBSP
- Beef Stock Concentrate 1 | 2
- Hot Sauce 1 tsp | 2 tsp
- Sour Cream 2 TBSP | 4 TBSP

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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







1 PREP VEGGIES

Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry all produce.** Peel and dice **sweet potatoes** into ½-inch cubes. Core, deseed, and dice **poblano** into ½-inch squares.



2 ROAST VEGGIES

Toss **sweet potatoes** and **poblano** on a baking sheet with a drizzle of **oil** and a large pinch of salt and pepper. Roast, tossing halfway through, until lightly browned and tender, 25-30 minutes.



3 FINISH PREP

Meanwhile, zest **lime** until you have ½ tsp zest; quarter lime. Finely chop **tomato**.



4 COOK STEAK

Heat a drizzle of **oil** in a large pan over medium-high heat. Pat **steak** dry with paper towels, then season all over with **salt** and **pepper**. Add 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. Allow pan to cool slightly.



5 MAKE SAUCE

Bring pan to medium heat and add **Southwest Spice** and half the **tomato paste** (save rest for another use); stir constantly for 30 seconds. Stir in **stock concentrate**, half the **hot sauce** (start there and add more to taste), and ⅓ **cup water**. Bring to a simmer, then remove from heat. Stir in **sour cream** and **1 TBSP butter**; season with **salt** and **pepper**.



6 FINISH AND SERVE

In a medium bowl, combine **roasted veggies**, **tomato**, **lime zest**, a squeeze of **lime juice**, **salt**, and **pepper**. Thinly slice **steak** against the grain. Divide veggie jumble and steak between plates. Spoon **sauce** over steak. Serve remaining **lime wedges** on the side for squeezing over.

FRESH AND BRIGHT!

If you have any cilantro or parsley, sprinkle some on top to add some extra freshness.

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