



MARINATED STEAK TACOS

with Charred Pineapple and Lime Crema



HELLO

SOUTHWEST SPICE BLEND

Chili powder, garlic, and cumin bring major flavor to this sweet and savory dish.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 630**



Pineapple



Southwest Spice Blend



Yellow Onion



Sour Cream
(Contains: Milk)



Lime



Sirloin Steak



Poblano Pepper



Flour Tortillas
(Contains: Wheat)

START STRONG

Planning ahead? You can marinate the steak in step 2 up to two hours in advance. The extra time will allow the meat to become tender and soak up the savory-sweet marinade.

BUST OUT

- Strainer
- Large bowl
- Zester
- Whisk
- Small bowl
- Large pan
- Vegetable oil (5 tsp | 5 tsp)
- Kosher salt
- Black pepper
- Paper towels

INGREDIENTS

Ingredient **2-person** | **4-person**

- Pineapple **4 oz | 8 oz**
- Lime **1 | 2**
- Southwest Spice Blend **1 TBSP | 2 TBSP**
- Sirloin Steak* **10 oz | 20 oz**
- Yellow Onion **1 | 2**
- Poblano Pepper **1 | 2**
- Sour Cream **2 TBSP | 4 TBSP**
- Flour Tortillas **6 | 12**

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

WINE CLUB

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1 MAKE MARINADE

Wash and dry all produce. Drain pineapple, reserving juice in a large bowl. Zest and quarter lime (quarter both limes for 4 servings). To bowl with pineapple juice, whisk in a drizzle of oil, juice from 1 lime wedge (2 wedges for 4), half the lime zest, half the Southwest Spice (you'll use the rest later), and a couple large pinches of salt and pepper.



4 CHAR PINEAPPLE

Heat a drizzle of oil in a large pan over medium-high heat. Add pineapple and cook, stirring occasionally, until beginning to char, 3-5 minutes. Turn off heat; transfer to a cutting board and roughly chop. Wipe out pan.



2 MARINATE STEAK

Add steak to bowl with marinade and turn to coat. Marinate at least 15 minutes, turning steak periodically.



5 COOK STEAK AND VEGGIES

Remove steak from marinade; discard marinade. Pat meat dry with paper towels, then season all over with salt and pepper. Heat a drizzle of oil in pan used for pineapple over medium-high heat. Add steak and cook to desired doneness, 3-5 minutes per side. Turn off heat and transfer to a cutting board to rest. Wipe out pan, then heat a large drizzle of oil in it over medium-high heat. Add onion, poblano, and remaining Southwest Spice. Cook, stirring, until softened, 5-7 minutes.



3 PREP AND MAKE CREMA

Halve, peel, and thinly slice onion. Core, deseed, and thinly slice poblano. In a small bowl, combine sour cream, a squeeze of lime juice, and remaining lime zest (to taste). Season with salt. Add water, 1 tsp at a time, until mixture reaches a drizzling consistency.



6 FINISH AND SERVE

Meanwhile, wrap tortillas in damp paper towels and microwave until warm and pliable, about 30 seconds. Slice steak against the grain into very thin strips. Divide among warm tortillas and top with veggies, pineapple, and crema. Serve with remaining lime wedges on the side.

STAY COOL

Cool crema over warm steak will tantalize your taste buds.

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