



CHILI LIME STEAK

with Charred Corn Salad and Garlic Cumin Rice



HELLO
CHILI LIME BUTTER
A smoky, citrusy, and spicy spread that adds a rich finishing touch to this steak.



Corn



Garlic



Limes



Basmati Rice



Chili Lime Butter
(Contains: Milk)



Scallions



Roma Tomatoes



Cumin



Ranch-Cut Steak

PREP: 15 MIN | **TOTAL: 35 MIN** | **CALORIES: 720**

START STRONG

Master multitasker? Speed up cooking by heating a second large pan and cooking the steak at the same time as the corn.

BUST OUT

- Strainer
- Zester
- Paper towels
- Medium bowl
- Olive oil (2 TBSP)
- Medium pot
- Sugar (1 tsp)
- Large pan
- Butter (1 TBSP)
(Contains: Milk)
- Vegetable oil (2 tsp)

INGREDIENTS

Ingredient 4-person

- Corn 13.4 oz
- Scallions 2
- Garlic 2 Cloves
- Roma Tomatoes 2
- Limes 2
- Cumin 1 tsp
- Basmati Rice 1 Cup
- Ranch-Cut Steak 20 oz
- Chili Lime Butter  2 TBSP

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Wash and dry all produce. Drain corn, then place kernels on a paper-towel-lined plate. Pat with more paper towels until as dry as possible. Trim and thinly slice scallions, separating greens and whites. Finely mince garlic. Core and finely dice tomatoes. Zest limes until you have 1 tsp zest, then halve. Squeeze 1 TBSP juice into a medium bowl.



4 COOK STEAK

While corn cooks, pat steak dry with a paper towel. Season all over with plenty of salt and pepper. After removing corn from pan, heat a large drizzle of oil in same pan over medium-high heat. Add steak and cook to desired doneness, 2-4 minutes per side. Set aside on a cutting board to rest for about 5 minutes. TIP: Slice the steak after resting for easier eating.



2 COOK RICE

Heat a drizzle of olive oil in a medium pot over medium-high heat. Add scallion whites, garlic, and cumin. Cook until fragrant, about 30 seconds. Stir in rice, a few pinches of salt, and 1½ cups water. Bring to a boil, then lower heat and reduce to a low simmer. Cover and cook until tender, 12-15 minutes. Keep covered until meal is ready.



5 MAKE CORN SALAD

Toss tomatoes, scallion greens, lime zest, 1 tsp sugar, and 1 TBSP olive oil into bowl with corn and lime juice. Season with salt and pepper.



3 CHAR CORN

Meanwhile, heat a large drizzle of olive oil in a large pan over medium-high heat. Add corn and cook, stirring every now and then, until beginning to char, 5-7 minutes. Adjust heat as needed to char corn without burning and add more oil if pan seems dry. (TIP: The kernels may pop a little.) Transfer to bowl with lime juice.



6 FINISH AND SERVE

Fluff rice with a fork. Stir in 1 TBSP plain butter, then season with salt and pepper. Divide rice, corn salad, and steak between plates. Dollop steaks with chili lime butter. (TIP: Add it to taste for the kids—it's a little spicy.) Cut remaining lime halves into wedges and serve on the side for squeezing over.

FRESH TALK

Would you rather build a sandcastle or a snowman?

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