



# CUBAN-SPICED STEAK

with Poblano Peppers, Rice, and Garlic Lime Crema



## HELLO CUBAN SPICES

Earthy cumin and herbaceous oregano give steak a whole new spin.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 760



Basmati Rice



Dried Oregano



Poblano Pepper



Sirloin Steak



Sour Cream  
(Contains: Milk)



Cumin



Yellow Onion



Garlic



Lime

## START STRONG

When zesting lime, don't get too zealous. You only want to remove the bright green outer skin. Leave the white pith behind—it can add some bitter flavors to your dish.

## BUST OUT

- Small pot
- Zester
- Large pan
- Small bowl
- Paper towel
- Medium pan
- Vegetable oil (4 tsp | 8 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Basmati Rice ½ Cup | 1 Cup
- Cumin 1 tsp | 1 tsp
- Dried Oregano 1 tsp | 1 tsp
- Yellow Onion 1 | 2
- Poblano Pepper 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Sirloin Steak 12 oz | 24 oz
- Lime 1 | 2
- Sour Cream 4 TBSP | 8 TBSP

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

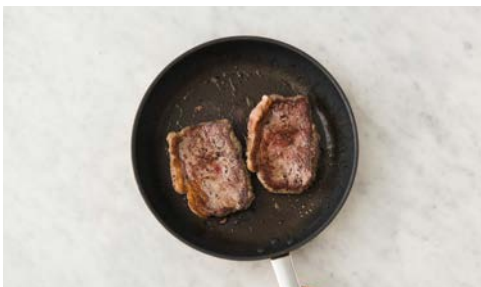


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## 1 SIMMER RICE

Wash and dry all produce. Place rice, 1 cup water, a drizzle of oil, ½ tsp cumin, ½ tsp oregano, and a large pinch of salt in a small pot (we'll use the rest of the spices later). Cover pot and bring to a boil, then lower heat and reduce to a gentle simmer. Cook until tender, about 15 minutes. Keep covered off heat until meal is ready.



## 4 COOK STEAK

Pat steak dry with a paper towel. Season with plenty of salt and pepper, then rub with remaining cumin and oregano. Heat 1 TBSP oil in a medium pan over medium-high heat. Add steak and cook to desired doneness, 4-6 minutes per side. Remove from pan and let rest at least 5 minutes.



## 2 COOK ONION

Meanwhile, halve, peel, and thinly slice onion. Melt 1 TBSP butter in a large pan over medium-low heat (use a nonstick pan if you have one). Add onion and cook, tossing occasionally, until softened and starting to brown, about 5 minutes.



## 5 MAKE CREMA

While steak cooks, zest 1 tsp zest from lime, then cut into quarters. In a small bowl, mix sour cream, a pinch of remaining garlic, half the lime zest, and a squeeze of lime juice. Stir in water 1 tsp at a time until mixture has a loose, drizzly consistency. Season to taste with salt and more lime juice.



## 3 COOK POBLANO

While onion and rice cook, core, seed, and thinly slice poblano. Finely mince garlic. Once onion softens, add poblano to pan. Cook, tossing occasionally, until poblano is tender, 5-7 minutes. Toss in half the garlic and cook one minute more. Pour in ¼ cup water and let simmer until just evaporated, 1-2 minutes. Season with salt and pepper.



## 6 FINISH AND SERVE

Add remaining lime zest to rice in pot and fluff with a fork. Season with salt and pepper. Slice steak against the grain. Divide rice between plates, arrange steak on top, and add veggie mixture to the side. Dollop with crema.

## SIZZLING!

Love the citrus and spice combo? Try it again with pork chops.

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