



CUMIN CHIMICHURRI SKIRT STEAK

with a Summery Avocado and Charred Corn Salad



HELLO
SUMMER SALAD
 Seasonal veggies like corn and tomatoes make summer the perfect time for this easygoing recipe.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 880

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|---|--|---|--|--|--|
|  Sweet Potatoes |  Red Onion |  Thai Chili |  Lemon |  Heirloom Grape Tomatoes |  Skirt Steak |
|  Corn on the Cob |  Garlic |  Cilantro |  Lime |  Cumin |  Avocado |

START STRONG

If you have a grill, fire it up! It'll give the steak that perfect char. Oil your grates, then grill the meat over direct heat to desired doneness, 2-4 minutes per side.

BUST OUT

- Peeler
- Medium bowl
- 2 Baking sheets
- Small bowl
- Large pan
- Oil (1 TBSP | 2 TBSP)
- Olive oil (3 TBSP | 6 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Sweet Potatoes 2 | 4
- Corn on the Cob 1 | 2
- Red Onion 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Thai Chili 1 | 2
- Cilantro ½ oz | 1 oz
- Lemon 1 | 2
- Lime 1 | 2
- Heirloom Grape Tomatoes 4 oz | 8 oz
- Cumin 1 tsp | 2 tsp
- Skirt Steak 12 oz | 24 oz
- Avocado 1 | 2

HELLO WINE



PAIR WITH

Le Franc Pays d'Oc
Cabernet Sauvignon, 2016

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

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1 PREHEAT AND PREP
Wash and dry all produce. Preheat oven to 425 degrees. Peel **sweet potatoes**, then cut into ½-inch cubes. Cut **corn** kernels from cob. Halve and peel **onion**, then cut into ⅓-inch-thick slices. Mince **garlic**. Mince **chili**, removing ribs and seeds for less heat. Finely chop **cilantro**. Halve **lemon** and **lime**. Halve **tomatoes**.



4 ROAST ONION AND CORN
Toss **onion** on another baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Roast in oven until just starting to soften, about 5 minutes, then add **corn** to same sheet. Return to oven and continue roasting until both are just beginning to char, about 7 minutes more.



2 ROAST SWEET POTATOES
Toss **sweet potatoes** on a baking sheet with a drizzle of **oil** and a large pinch of **salt** and **pepper**. Roast until browned and slightly crispy, 20-25 minutes, tossing halfway through.



5 COOK STEAK
Heat a drizzle of **oil** in a large pan over medium-high heat. Season **steak** all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 2-4 minutes per side. Remove from pan and let rest 5 minutes before thinly slicing against the grain.



3 MAKE CHIMICHURRI
Set aside **1 TBSP cilantro** for garnish, then combine remaining cilantro, ½ **tsp cumin** (we sent more), **3 TBSP olive oil**, a pinch of **garlic**, **chili** (to taste), and a squeeze of **lemon** in a small bowl. Season generously with **salt**, **pepper**, and more garlic, cumin, and lemon (to taste).



6 TOSS SALAD AND SERVE
Halve, pit, and peel **avocado**, then cut into cubes. Add to a medium bowl along with **corn**, **onion**, **sweet potatoes**, **tomatoes**, reserved **cilantro**, a squeeze of **lime**, and any remaining **chili** (to taste). Season with **salt** and **pepper**. Divide **salad** and **steak** between plates. Drizzle with **chimichurri** and serve.

INCREDIBLE!

The salad is a great stand-alone side dish to serve with summer meals.

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