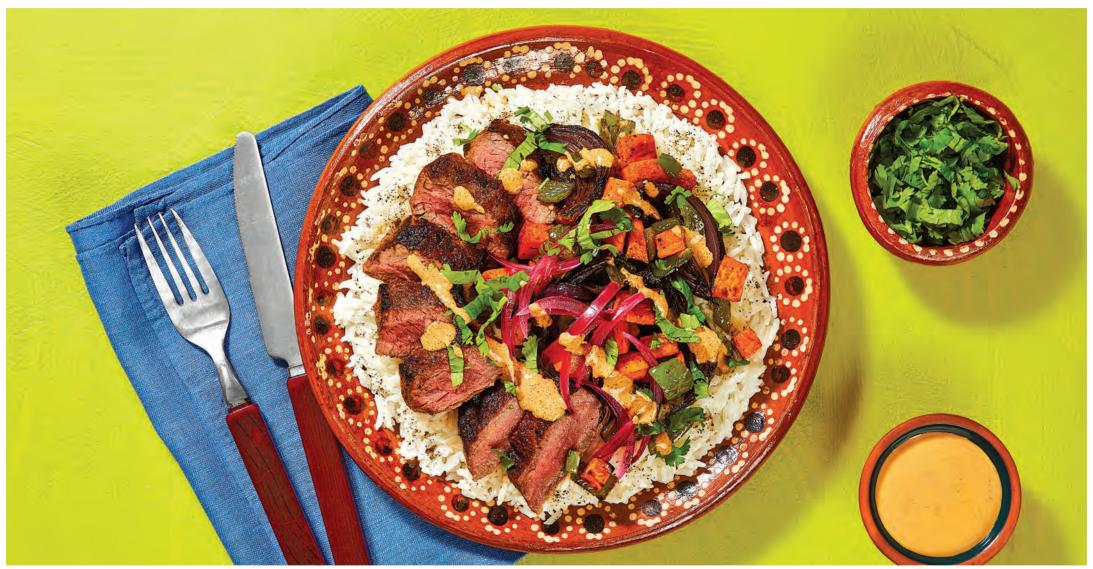


KICKIN' CHIPOTLE STEAK BOWLS

with Roasted Veggies and Pickled Red Onion



HELLO -

CHIPOTLE POWDER

This warm and smoky spice adds a touch of heat to cooling crema.





Sweet Potato

Long Green

Pepper



Red Onion



Jasmine Rice





Sour Cream (Contains: Milk)



White Wine Vinegar



Spice Blend



Chipotle Powder

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Cilantro

START STRONG

Allow your steak to rest for at least 5 minutes before slicing it in step 6. No, your steak isn't tired. The extra time allows the juices to redistribute into the meat (rather than onto your cutting board) for super flavorful results.

BUST OUT

- Peeler
- Paper towels
- Baking sheet
- Large pan
- Small pot
- Kosher salt
- 2 Small bowls Black pepper
- Vegetable oil (2 tsp | 2 tsp)
- Sugar (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

· Sweet Potato

1 | 2 1|2

Long Green Pepper

112

Red Onion

Cilantro

1/4 oz | 1/2 oz 1/2 Cup | 1 Cup

Jasmine Rice

White Wine Vinegar

5 tsp | 10 tsp

 Sour Cream Southwest Spice Blend 1 TBSP | 2 TBSP

4 TBSP | 8 TBSP

Chipotle Powder

1tsp | 2tsp

Steak*

10 oz | 20 oz



WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



desired.





Adjust rack to top position and preheat oven to 425 degrees. Wash and dry all produce. Peel and dice sweet potato into ½-inch pieces. Core, deseed, and dice green pepper into ½-inch pieces. Halve, peel, and cut onion into ½-inch-thick wedges; thinly slice 2 wedges (4 wedges for 4 servings). Finely chop **cilantro** leaves and stems.



ROAST VEGGIES Toss sweet potato, green pepper, and onion wedges on a baking sheet with a drizzle of oil and a big pinch of salt and pepper. Roast on top rack, tossing halfway through, until browned and tender, 20-25 minutes.



COOK RICE AND PICKLE ONION

Meanwhile, in a small pot, combine rice, 3/4 cup water (1½ cups for 4 servings), and a big pinch of salt. Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve. While rice cooks, toss sliced onion in a small bowl with vinegar, 1 tsp sugar (2 tsp for 4), and salt. Set aside, stirring occasionally, until ready to serve.



MAKE CHIPOTLE CREMA In a second small bowl, combine sour cream, half the Southwest Spice (you'll use the rest later), 1/4 tsp chipotle **powder** (we sent more), and a big pinch of **salt**. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Taste and add more chipotle powder if



COOK STEAK Pat **steak** dry with paper towels; season with salt, pepper, and remaining **Southwest Spice**. Heat a drizzle of **oil** in a large, preferably ovenproof, pan over medium-high heat. Add steak; cook until browned but not yet cooked through, 2-3 minutes per side. Transfer pan to oven. (TIP: If your pan isn't ovenproof, add steak to sheet with veggies, pushing veggies to one side.) Roast to desired doneness, 5-7 minutes. Transfer to a cutting board.



FINISH AND SERVE Fluff rice with a fork; stir in 1 TBSP butter (2 TBSP for 4 servings), salt, and pepper. Divide between bowls. Thinly slice **steak** against the grain. Top rice with sliced steak, roasted veggies, pickled onion, crema, and cilantro. Serve.

IN A PINCH

Keep any leftover chipotle powder in your pantry! You can use it to add smoky heat to barbecue sauce or salsa.

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