



# 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.

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 680**



Sweet Potato



Red Onion



Jasmine Rice



Steak



Sour Cream  
(Contains: Milk)



Long Green  
Pepper



Cilantro



White Wine  
Vinegar



Southwest  
Spice Blend



Chipotle Powder

## 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)  
(Contains: Milk)

## INGREDIENTS

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

- Sweet Potato 1 | 2
- Long Green Pepper 1 | 2
- Red Onion 1 | 2
- Cilantro ¼ oz | ½ oz
- Jasmine Rice ½ Cup | 1 Cup
- White Wine Vinegar 5 tsp | 10 tsp
- Sour Cream 4 TBSP | 8 TBSP
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Chipotle Powder 1 tsp | 2 tsp
- Steak\* 10 oz | 20 oz

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

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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# HelloFRESH



## 1 PREP

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.



## 4 MAKE CHIPOTLE CREMA

In a second small bowl, combine **sour cream**, half the **Southwest Spice** (you'll use the rest later), **¼ 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 desired.



## 2 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.



## 5 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.

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## 3 COOK RICE AND PICKLE ONION

Meanwhile, in a small pot, combine **rice**, **¾ 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.



## 6 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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