



NYC STREET-CART STEAK BOWLS

with Roasted Veggies & Garlicky White Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Red Onion



1 | 2
Roma Tomato



1 | 2
Bell Pepper*



1 | 1
Lemon



1 TBSP | 2 TBSP
Shawarma Spice Blend



½ Cup | 1 Cup
Basmati Rice



9 oz | 18 oz
Middle Eastern Sirloin



4 TBSP | 8 TBSP
Sour Cream
Contains: Milk



1 Clove | 1 Clove
Garlic



1 tsp | 1 tsp
Hot Sauce

*Your bell pepper may be orange, yellow, or red. No matter what the color, it will still be delicious!

HELLO

MIDDLE EASTERN SIRLOIN

Steak is marinated in turmeric, paprika, garlic powder, and sea salt, then rubbed with earthy shawarma spices for even *more* depth of flavor.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 780



RAISING THE STEAKS

Before you start prepping, remove your steak from the fridge and let it sit out at room temperature. If you have time, you can do this an hour before cooking. This simple step will help the steak cook evenly and become perfectly juicy.

BUST OUT

- Zester
- Grater
- Baking sheet
- Small pot
- Large pan
- 2 Small bowls
- Plastic wrap
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Sugar (½ tsp | ½ tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to middle position and preheat oven to 400 degrees. **Wash and dry all produce.**
- Halve and peel **onion**; cut half into ½-inch thick wedges and very thinly slice remaining onion. Cut **tomato** into ½-inch-thick wedges. Core, deseed, and dice **bell pepper** into ½-inch pieces. Zest and halve **lemon**. Peel and grate **garlic**.



4 COOK STEAK

- While rice cooks, rub **steak*** with remaining **Shawarma Spice** to evenly coat.
- Heat a large drizzle of **olive oil** in a large, preferably nonstick, pan over medium-high heat. Add steak and cook to desired doneness, 4-7 minutes per side.
- Transfer to a cutting board to rest for at least 5 minutes.



2 ROAST VEGGIES

- Toss **onion wedges, tomato, and bell pepper** on a baking sheet with a drizzle of **olive oil, 1 tsp Shawarma Spice (2 tsp for 4 servings), salt, and pepper.** (You'll use more Shawarma Spice in the next step.)
- Roast on middle rack until veggies are softened and lightly charred, 20-25 minutes.



5 PICKLE ONION & MAKE SAUCE

- In a small microwave-safe bowl, combine **sliced onion, juice from half the lemon, 1 TBSP water, ½ tsp sugar, salt, and pepper.** Cover bowl with plastic wrap. Microwave for 1 minute. Remove plastic wrap; set aside to pickle, stirring occasionally, until ready to serve.
- Cut remaining **lemon** into wedges.
- In a separate small bowl, combine **sour cream, a squeeze of lemon juice, and a pinch of garlic** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt and pepper.**



3 COOK RICE

- Meanwhile, melt **1 TBSP butter** in a small pot over medium-high heat. **(For 4 servings, use 2 TBSP butter and a medium pot.)** Add **1 tsp Shawarma Spice (2 tsp for 4).** (You'll use the remaining Shawarma Spice in the next step.) Cook, stirring, for 30 seconds.
- Stir in **rice, ¾ cup water (1½ cups for 4),** and a big pinch of **salt.** Bring to a boil, then cover and reduce heat to low. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lemon zest and 1 TBSP butter (2 TBSP for 4 servings).** Season with **salt and pepper.** Slice **steak** against the grain.
- Divide rice between shallow bowls or plates. Top with **steak, roasted veggies, and some pickled onion** (draining first). Dollop with **garlicky white sauce.** Drizzle with **hot sauce** if desired. Serve with remaining **lemon wedges** on the side.

* Steak is fully cooked when internal temperature reaches 145°.