

Hello  
FRESH



JUL  
2016

## Seared Steak and Creamy Chipotle Pan Sauce

with Poblano, Corn, and Crispy Potato Hash

This crispy potato hash has it all: caramelized onion, smoky poblano pepper, and sweet corn. But the BEST part is the creamy chipotle sauce. Top it all with a drizzle of tangy sour cream for a perfect balance to the dish's subtle spice.



**Prep:** 10 min  
**Total:** 30 min



level 1



nut  
free



gluten  
free



Sirloin Steak



Russet  
Potatoes



Chipotles in  
Adobo



Sour Cream



Onion



Beef Stock  
Concentrate




Corn



Poblano  
Pepper

## Ingredients

	2 People	4 People
Sirloin Steak	12 oz	24 oz
Russet Potatoes	12 oz	24 oz
Chipotles in Adobo 	1)	3.5 oz
Sour Cream	2)	4 T
Onion	1	2
Corn on the Cob	1 Ear	2 Ears
Poblano Pepper	1	2
Beef Stock Concentrate	1	2
Olive Oil*	4 t	8 t

\*Not Included

## Allergens

1) Soy

2) Milk

## Tools

Peeler, Baking sheet, Large pan, Large bowl

Ruler

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**Nutrition per person** Calories: 511 cal | Fat: 16 g | Sat. Fat: 4 g | Protein: 44 g | Carbs: 51 g | Sugar: 8 g | Sodium: 539 mg | Fiber: 8 g

1



**1 Prep: Wash and dry all produce.** Preheat the oven to 450 degrees. Halve, peel, and thinly slice **half the onion**. Finely dice the remaining half. Core, seed, and thinly slice the **poblano pepper**. Cut the **corn kernels** off the cob. Peel and chop the **potato** into 1/2-inch cubes.

2



**2 Roast the potatoes:** Toss the **potatoes** on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Place in the oven for 20-25 minutes, tossing once, until golden brown and crispy.

3



**3 Start the hash:** Meanwhile, heat a drizzle of **olive oil** in a large pan over medium heat. Add the sliced **onion** and **poblano pepper** to the pan and cook, tossing, for 6-7 minutes, until slightly caramelized. Add the **corn** to the pan and cook, tossing, for another 2-3 minutes. Season with **salt** and **pepper**. Set aside in a large bowl, covered, to keep warm.

4



**4 Cook the steak:** Heat a drizzle of **olive oil** in the same pan over high heat. Season the **steak** on all sides with **salt** and **pepper**. Sear the steak 3-4 minutes per side, until golden brown. Place the steak onto the baking sheet with the **potatoes**. Return to the oven for 4-8 minutes, until cooked to desired doneness. Set aside to rest for 5 minutes.

**5 Make the sauce:** Add the **diced onion** and a drizzle of **olive oil** to the same pan you cooked the **steak** in over medium heat. Cook, tossing, for 2-3 minutes, until softened. Removing the sauce from around the pepper, add 1/4 **teaspoon adobo sauce** to the pan (you can always add more later!). Cook 30 seconds. Stir in 1/2 **cup water** and the **beef stock concentrate**, and simmer until reduced by half. Remove from heat, and stir in the **sour cream**. Taste before adding more adobo sauce, if desired.

**6 Finish:** Toss the **potatoes** into the bowl with the **veggie hash**. Thinly slice the **steak** against the grain. Plate the hash, then top with the sliced steak and **creamy chipotle sauce**. Enjoy!