



SIRLOIN CARNE ASADA TACOS

with Southwest Crema and Pickled Shallot Salsa



HELLO

PICKLED SHALLOT

Marinating this awesome allium in vinegar mellows its raw bite and lends a tangy punch.

PREP: 10 MIN | **TOTAL: 25 MIN** | **CALORIES: 670**



Poblano Pepper



Roma Tomato



White Wine Vinegar



Southwest Spice Blend



Flour Tortillas
(Contains: Wheat)



Shallot



Cilantro



Sour Cream
(Contains: Milk)



Diced Steak

START STRONG


In step 5, we instruct you to warm your tortillas in the microwave or oven. If you have a few extra minutes, however, you can char your tortillas over the flames of your gas stove. Using tongs and working one at a time, hold tortillas directly over flames until lightly charred on both sides.

BUST OUT

- 2 Medium bowls
- Kosher salt
- Small bowl
- Black pepper
- Large pan
- Paper towels
- Sugar (1 tsp | 1½ tsp)
- Vegetable oil (2 tsp | 2 tsp)

INGREDIENTS

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

- Poblano Pepper  1 | 2
- Roma Tomato 1 | 2
- Cilantro ¼ oz | ½ oz
- Shallot 1 | 2
- White Wine Vinegar 5 tsp | 10 tsp
- Sour Cream 4 TBSP | 8 TBSP
- Southwest Spice Blend 1 TBSP | 2 TBSP
- Diced Steak* 10 oz | 20 oz
- Flour Tortillas 6 | 12

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

WINE CLUB

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1 PREP AND PICKLE SHALLOT

Wash and dry all produce. Core, deseed, and thinly slice **poblano**. Finely dice **tomato**. Finely chop **cilantro** leaves and stems. Halve, peel, and thinly slice **shallot**. In a medium bowl, combine half the **shallot**, **vinegar**, **1 tsp sugar** (1½ tsp for 4 servings), and **salt**. Set aside, stirring occasionally.



4 COOK STEAK

Pat **diced steak** dry with paper towels. Heat another drizzle of **oil** in same pan over high heat. Add steak and season with **salt**, **pepper**, and remaining **Southwest Spice**. Cook, stirring occasionally, until browned and cooked through, 2-3 minutes. Return **veggies** to pan; stir until combined. Turn off heat.



2 MAKE SOUTHWEST CREMA

In a small bowl, combine **sour cream**, half the **Southwest Spice**, and a big pinch of **salt**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



5 WARM TORTILLAS AND MAKE SALSA

Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds. (Alternatively, wrap tortillas in foil and warm in a 425 degree oven for 5 minutes.) Stir **tomato** into bowl with **pickled shallot**.



3 COOK VEGGIES

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **poblano** and cook, stirring, until slightly softened, 3-4 minutes. Stir in remaining **shallot** and a big pinch of **salt** and **pepper**. Cook, stirring, until lightly browned and softened, 2-3 minutes. Turn off heat; transfer to a second medium bowl. Wipe out pan.



6 SERVE

Divide **steak mixture** between **tortillas**. Top with **salsa**, **crema**, and **cilantro**. Serve.

FEEL THE BURN

If you love spicy food, add a drizzle of hot sauce to your tacos.

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