



Steak and Creamy Chipotle Sauce

with Crispy Potato & Charred Sweetcorn Hash

Premium 35-40 Minutes • Medium Spice • 1 of your 5 a day

N° 30



Sirloin Steak



Potatoes



Bell Pepper



Echalion Shallot



Spring Onion



Coriander



Garlic Clove



Sweetcorn



Chicken Stock Paste



Chipotle Paste



Soured Cream

Before you start

Our fruit and veggies need a little wash before you use them!

Cooking tools, you will need:

Baking Tray, Garlic Press, Sieve, Frying Pan, Aluminum Foil, Measuring Jug.

Ingredients

	2P	3P	4P
Sirloin Steak**	2	3	4
Potatoes**	450g	700g	900g
Bell Pepper***	1	2	2
Echalion Shallot**	1	1	2
Spring Onion**	1	2	2
Coriander**	1 bunch	1 bunch	1 bunch
Garlic Clove	1	2	2
Sweetcorn**	150g	150g	326g
Water for the Sauce*	100ml	150ml	200ml
Chicken Stock Paste	10g	15g	20g
Chipotle Paste	½ sachet	¾ sachet	1 sachet
Soured Cream 7)**	75g	120g	150g

*Not Included **Store in the Fridge***Based on season, the colour of your bell pepper will either be yellow, red or orange to guarantee you get the best quality pepper

Nutrition

	Per serving	Per 100g
for uncooked ingredient	654g	100g
Energy (kJ/kcal)	2782/665	425/102
Fat (g)	27	4
Sat. Fat (g)	12	2
Carbohydrate (g)	59	9
Sugars (g)	12	2
Protein (g)	48	7
Salt (g)	1.72	0.26

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soy, Gluten & Sulphites.

Contact

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Roast the Potato

Preheat your oven to 200°C and remove the **steak** from the fridge to allow it to come up to room temperature. Chop the **potatoes** into 2cm chunks (no need to peel). Pop the **potatoes** on a large, low-sided, wide baking tray. Drizzle with **oil**, then season with **salt** and **pepper**. Toss to coat, then spread out in a single layer. Once your oven is hot, roast on the top shelf until golden, 25-30 mins. Turn halfway through. **TIP:** Use two baking trays if necessary, you want the potatoes nicely spread out.



Cook the Steak

Five mins before the **potatoes** are cooked, heat a drizzle of **oil** in a frying pan on high heat. Season the **steaks** with **salt** and **pepper**. When the **oil** is hot, lay the **steaks** in the pan and brown for a minute on each side. Lower the heat slightly and cook for another 1-2 mins on each side for medium-rare. **TIP:** Cook for 1-2 mins more if you like it more cooked. **IMPORTANT:** Wash your hands and equipment after handling raw meat. The steak is safe to eat when the outside is browned. Once cooked, transfer to a board, cover with foil and allow to rest for a couple of mins.



Prep the Veg

Meanwhile, halve the **pepper** and discard the core and seeds. Slice into thin strips then halve the slices. Halve, peel and thinly slice the **shallot**. Trim and thinly slice the **spring onion**. Roughly chop the **coriander** (stalks and all). Peel and grate the **garlic** (or use a garlic press). Drain the **sweetcorn** in a sieve.



Get your Sauce On

Pop the frying pan back on medium heat (no need to wash). Add the **water** (see ingredients for amount), **chicken stock paste** and **half** the **chipotle paste**. **TIP:** Add less if you don't like too much heat. Stir, bring to the boil and simmer until thickened, 2-3 mins. Add the **soured cream**, bring to the boil and then remove from the heat. Taste and add more **chipotle paste** if you like it hot.



Start the Hash

Heat a large frying pan on medium-high heat (no oil). Once the pan is hot, add the **sweetcorn** and cook until nicely charred, 5-6 mins. Stir only twice during this time - you want the **sweetcorn** to pick up some nice colour. When done, add a splash of **oil** to the now-empty pan and lower the heat to medium. Add the **pepper** and **shallot** and fry until softened, 5-6 mins. Add the **garlic** and cook for 1 min more. Return the **sweetcorn** to the pan, stir together and remove from the heat.



Finish and Serve

Reheat the **sweetcorn mixture** over medium heat. When the **potato** is crispy, add to the pan and stir through. Season with **salt** and **pepper** to taste. This is your hash. Slice the **steak** into 2cm strips. Reheat your **sauce** over medium heat. Share the hash between your plates, top with the **steak** then drizzle over the creamy **chipotle sauce**. Finish with a sprinkling of **coriander** and the sliced **spring onion**.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.