

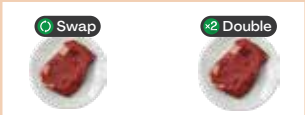


# Peruvian-Style Steaks

with Bacon Fries

Special

40 Minutes



Striploin Steak 370 g | 740 g

Striploin Steak 740 g | 1480 g

Customized Protein + Add Swap or \*2 Double

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit [hellofresh.ca](http://hellofresh.ca)



Striploin Steak 285 g | 570 g



Bacon Strips 100 g | 200 g



Russet Potato 2 | 4



Garlic, cloves 2 | 4



Jalapeño 1 | 2



Cilantro 7 g | 14 g



Chipotle Powder 1 tsp | 1 tsp



White Wine Vinegar 2 tbsp | 4 tbsp



BBQ Sauce 4 tbsp | 8 tbsp



Onion, sliced 113 g | 226 g



Tomato 1 | 2



Soy Sauce 1 tbsp | 2 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Salt, pepper, sugar, oil

Cooking utensils | 2 baking sheets, large non-stick pan, measuring cups, measuring spoons, paper towels, parchment paper, large bowl, small bowl, small pot, tongs

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## Roast fries

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- **Heat Guide for Step 5:**
  - Mild: 1/8 tsp (1/4 tsp)
  - Medium: 1/4 tsp (1/2 tsp)
  - Spicy: 1/2 tsp (1 tsp)
  - Extra-spicy: 1 tsp (2 tsp)

- Cut **potatoes** into 1/4-inch fries. Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**; toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)

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## Cook bacon and steaks

🔄 Swap | Striploin Steak

✖2 Double | Striploin Steak

- Heat a large non-stick pan over medium-high heat. When hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.\*\*
- Remove the pan from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Discard all but 1/2 **tbsp** (1 **tbsp**) **bacon fat** from the pan.
- Add **steaks** to the pan. Sear until golden-brown, 1-2 per side. Remove the pan from heat, then transfer **steaks** to an unlined baking sheet.
- Brush **steaks** with **half the BBQ sauce**.
- Roast in the **bottom** of the oven until cooked to desired doneness, 5-8 min.\*\*

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## Prep

- Meanwhile, cut **tomato** into 1/4-inch pieces.
- Roughly chop **cilantro**.
- Peel, then mince or grate **garlic**.
- Thinly slice **jalapeño** into 1/4-inch rounds, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeños.)
- Pat **steaks** dry with paper towels. Season with **salt** and **pepper**.

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## Pickle jalapeños

- Combine **jalapeños**, **vinegar**, **2 tsp** (4 tsp) **sugar**, 1/4 **cup** (1/2 cup) **water** and 1/4 **tsp** (1/2 tsp) **salt** in a small pot. Bring to a simmer over medium-high heat. Simmer until **jalapeños** are tender-crisp, 2-3 min.
- Remove the pot from heat, then transfer **jalapeños** and **pickling liquid** to a small bowl. Set aside.

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## Cook onion sauce

- Meanwhile, reheat the same pan over medium.
- When hot, add 1/2 **tbsp** (1 **tbsp**) **oil**, then **onions**, **tomatoes** and **garlic**. Cook, stirring often, until **onions** are tender, 3-4 min.
- Add **soy sauce**, **remaining BBQ sauce** and 1/4 **tsp** **chipotle powder**. (**NOTE:** Reference heat guide.)
- Cook, stirring often, until **sauce** thickens slightly, 1-2 min.

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## Finish and serve

- Thinly slice **steaks**.
- Divide **steaks** and **fries** between plates.
- Top **fries** with **onion sauce**, **pickled jalapeños** and **cilantro**. Crumble **bacon** over top.
- (**TIP:** For a more traditional lomo saltado, add fries, onion sauce, jalapeños and cilantro to a large bowl. Toss to combine, then divide between plates.)

Measurements within steps

1 tbsp	(2 tbsp)	oil
2 person	4 person	Ingredient

## 4 | Cook bacon and steak

🔄 Swap | Striploin Steak

If you've opted for **striploin steak**, cook it in the same way the recipe instructs you to cook the **sirloin steak**\*\*

## 4 | Cook bacon and steaks

✖2 Double | Striploin Steak

If you've opted for **double striploin steak**, cook it in the same way the recipe instructs you to cook the **sirloin steaks**\*\* (**TIP:** Sear in batches, if needed)

\*\* Cook steaks to a minimum internal temperature of 63°C/145°F for medium-rare (steak size will affect doneness), and cook bacon to a minimum internal temperature of 71°C/160°F, as size may vary.