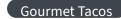


# Steak Carne Asada Tacos

with Avocado Pico de Gallo and Tortilla Chips



35 Minutes





() 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 🦫













**Enchilada Spice** 

White Wine Vinegar

1 tbsp | 2 tbsp

Flour Tortillas

6 | 12

Garlic, cloves

3 | 6

Feta Cheese, crumbled 1/4 cup | 1/2 cup

> Avocado 2 | 4

Top Sirloin Steak

285 g | 570 g

Blend 1 tbsp | 2 tbsp













Cilantro 7 g | 14 g









Tomato



Sour Cream

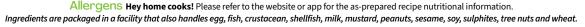


Tortilla Chips





85 g | 170 g



Cooking utensils | Aluminum foil, 2 baking sheets, large non-stick pan, measuring spoons, 2 medium bowls, paper towels, small bowl, whisk, zester



### Prep marinade

- Before starting, preheat oven to 450°F.
- · Wash and dry all produce.
- Zest, then juice lime.
- Peel, then mince or grate garlic.
- · Whisk together half the lime juice, half the garlic and white wine vinegar in a medium bowl.
- Pat steak dry with paper towels. Season with salt and pepper.
- Add steak to lime-garlic mixture. Toss to combine.
- Set aside.



### Finish prep

- Meanwhile, peel, pit, then cut avocado into ½-inch pieces.
- Roughly chop cilantro.
- Cut tomato into ½-inch pieces. Place tomato **pieces** onto a paper towel-lined plate. Season with salt, then set aside.
- Add lime zest and sour cream to a small bowl, then stir to combine. Set aside.
- Wrap tortillas in foil, then set aside.



🗘 Swap 📗 Striploin Steak 🕽

### 😢 Double | Striploin Steak

- Remove **steak** from **marinade**. Pat dry with paper towels.
- Season all over with half the Enchilada Spice Blend.
- Heat a large non-stick pan over medium-high heat.
- When hot, add 1 tbsp (2 tbsp) oil, then steak. Sear until golden-brown, 1-2 min per side.
- Transfer steak to an unlined baking sheet.
- Bake in the **middle** of the oven until cooked to desired doneness, 5-8 min.\*\*
- Place wrapped tortillas in the top of the oven until warm, 5-8 min.



# 2 Double | Striploin Steak

## 6 | Finish and serve

desired doneness, 4-6 min.

Measurements

3 | Cook steak

the sirloin steak.\*\*

3 | Cook steak

O Swap | Striploin Steak

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

If you've opted for **double striploin steak**,

sear until golden-brown, 2-3 min per side.

Transfer **steaks** to an unlined baking sheet.

Bake in the **middle** of the oven until cooked to

within steps

1 tbsp

(2 tbsp)

oil

Ingredient

#### 2 Double | Striploin Steak

Transfer **steak** to a cutting board. Loosely cover with foil and set aside to rest. 5 min. Thinly slice **steak**, then divide between tortillas.



## Toast tortilla chips

- Meanwhile, add tortilla chips, 1 tbsp (2 tbsp) oil and remaining Enchilada Spice Blend to another unlined baking sheet. Season with salt and pepper, then toss to combine.
- Bake in the **bottom** of the oven until lightly toasted, 2-3 min.



## Make pico de gallo

- Pat tomatoes dry with paper towels.
- Add avocados, tomatoes, cilantro. remaining garlic, 1/4 tsp (1/2 tsp) sugar and remaining lime juice to another medium bowl. Season with salt and pepper, then stir to combine.



## 🔀 Double | Striploin Steak

- Thinly slice **steak**, then divide between tortillas.
- Top steak with chipotle sauce.
- Top with some of the pico de gallo, then sprinkle with **feta** and **a dollop of lime crema**.
- Divide tacos between plates. Serve toasted tortilla chips and remaining pico de gallo on the side for dipping.