



# Steak Carne Asada Tacos

with Avocado Pico de Gallo and Tortilla Chips

Gourmet Tacos 35 Minutes

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](https://www.hellofresh.ca)

<b>↻ Swap</b>	<b>×2 Double</b>
Striploin Steak 370 g   740 g	Striploin Steak 740 g   1480 g



Top Sirloin Steak 285 g   570 g	Enchilada Spice Blend 1 tbsp   2 tbsp
Lime 1   2	White Wine Vinegar 1 tbsp   2 tbsp
Cilantro 7 g   14 g	Flour Tortillas 6   12
Chipotle Sauce 2 tbsp   4 tbsp	Garlic, cloves 3   6
Tomato 2   4	Feta Cheese, crumbled ¼ cup   ½ cup
Sour Cream 2   4	Avocado 2   4
Tortilla Chips 85 g   170 g	

**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 | Pepper, oil, salt, sugar

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

1



### 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.

2



### 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.

3



### Cook steak

🔄 Swap | [Striploin Steak](#)

✖2 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.

4



### 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.

5



### Make pico de gallo

- Pat **tomatoes** dry with paper towels.
- Add **avocados**, **tomatoes**, **cilantro**, **remaining garlic**, ¼ tsp (½ tsp) **sugar** and **remaining lime juice** to another medium bowl. Season with **salt** and **pepper**, then stir to combine.

6



### Finish and serve

✖2 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.

Measurements  
within steps

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

### 3 | Cook 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**. \*\*

### 3 | Cook steak

✖2 Double | [Striploin Steak](#)

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 desired doneness, 4-6 min.

### 6 | Finish and serve

✖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**.

\*\* Cook to a minimum internal temperature of 63°C/145°F for medium-rare. Steak size will affect doneness.