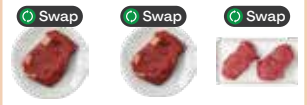




# Steak Carne Asada Tacos

with Avocado Pico de Gallo and Tortilla Chips

Gourmet Tacos 35 Minutes



Striploin Steak 370 g | 740 g  
 Double Striploin Steak 740 g | 1480 g  
 Tenderloin Steak 340 g | 680 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](https://www.hellofresh.ca)



- 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.

[Swap](#) | [Striploin Steak](#)

[Swap](#) | [Double Striploin Steak](#)

[Swap](#) | [Tenderloin Steak](#)

- 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.

4



### Toast tortilla chips

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

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.

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.

3



### Cook 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.

6



### Finish and serve

- 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

### 1 | Prep marinade

[Swap](#) | [Striploin Steak](#)

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

### 1 | Prep marinade

[Swap](#) | [Double Striploin Steak](#)

If you've opted for **double steak**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **regular portion of steak**. Work in batches, if necessary.

### 1 | Prep marinade

[Swap](#) | [Tenderloin Steak](#)

If you've opted for **tenderloin steak**, prepare and cook it in the same way the recipe instructs you to prepare and cook the **sirloin steak**.

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