

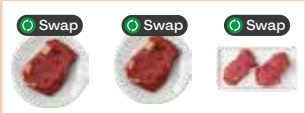


# Steak Carne Asada Tacos

with Avocado Pico de Gallo and Tortilla Chips

Best of 2024

35 Minutes



Customized Protein

+ Add

Swap

or

x2 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)

Striploin Steak 370 g | 740 g  
 Double Striploin Steak 740 g | 1480 g  
 Tenderloin Steak 340 g | 680 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  
3 | 6



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



## Marinate steaks

- 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 **steaks** dry with paper towels. Season with **salt** and **pepper**.
- Add **steaks** 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 steaks

- Remove **steaks** 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 **steaks**. Sear until golden-brown, 1-2 min per side.
- Transfer **steaks** to an unlined baking sheet.
- Roast 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 **steaks**, then divide between **tortillas**.
- Top **steak** with **chipotle sauce**.
- Top with **some pico de gallo**, **feta** and **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

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

## 1 | Marinate steaks

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

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

## 1 | Marinate steaks

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

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

## 1 | Marinate steaks

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

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

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