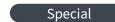


Chipotle Carne Asada Steak Dinner

with Corn Rice and Fresh Salsa



35 Minutes







370 g | 740 g | 740 g | 1480 g | 340 g | 680 g







3/4 cup | 1 ½ cups



Corn Kernels 113 g | 227 g



Baby Tomatoes

227 g | 454 g



Cilantro



14 g | 28 g





Lime 1 2



Chipotle Sauce 2 tbsp | 4 tbsp



Feta Cheese. crumbled 1/2 cup | 1 cup



Vegetable Stock Powder 1 tbsp | 2 tbsp



Mexican Seasoning 1 tbsp | 2 tbsp



Soy Sauce

1/2 tbsp | 1 tbsp













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 🎥

Customized Protein Add

2 Double

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. Cooking utensils | Aluminum foil, baking sheet, large bowl, large non-stick pan, measuring cups, measuring spoons, medium pot, paper towels, shallow dish, small bowl, strainer, zester



Prep and marinate steak

- Before starting, preheat the broiler to high.
- · Wash and dry all produce.

🗘 Swap | Striploin Steak

Swap | Tenderloin Steak

- Zest and juice half the lime, then cut remaining lime into wedges.
- To a shallow dish, add soy sauce, half the chipotle sauce, 2 tsp (4 tsp) Mexican Seasoning and 1 tsp (2 tsp) lime juice. Stir to combine.
- Pat steak dry with paper towels. Add steak to the dish with marinade. Turn steak a few times to coat evenly. Set aside.



Cook rice

- Using a strainer, rinse rice until water runs clear.
- To a medium pot, add stock powder, 1 tbsp (2 tbsp) butter and 1 cup (2 cups) water. Cover and bring to a boil over high heat.
- Once boiling, add rice, then reduce heat to low. Cover and cook for 12-14 min, until rice is tender and liquid is absorbed.
- Remove from heat. Set aside, still covered.



Cook corn and prep steak

- Heat a large non-stick pan over medium-high heat.
- When hot, add 1 tbsp (2 tbsp) butter, then swirl the pan for 1 min, until melted. Add corn and 2 tbsp (¼ cup) water.
- Cover and cook for 4-5 min, stirring occasionally, until tender. Season with salt and pepper. Transfer corn to a small bowl. Wipe out the pan.
- Shake off any excess marinade from steak.
 Season with salt and pepper. (NOTE: It's okay if there is still some marinade on the steak!)



Cook steak

2 Double | Striploin Steak

- Reheat the same pan over medium-high.
- When hot, add 1 tbsp (2 tbsp) oil, then steak.
 Sear for 1-2 min per side, until lightly charred.
 (NOTE: It's okay if steak doesn't cook all the way through at this step.)
- Remove from heat, then transfer to an unlined baking sheet.
- Broil in the middle of the oven for 4-7 min, until cooked to desired doneness.**
- When steak is done, remove from heat and transfer to a plate. Loosely cover with foil and set aside to rest for 3-4 min.



Finish prep and make salsa

- Halve tomatoes.
- Peel, then finely chop shallot.
- · Roughly chop cilantro.
- To a large bowl, add tomatoes, corn, shallots, half the cilantro, 1 tsp (2 tsp) lime juice, ¼ tsp (½ tsp) sugar and 1 tsp (2 tsp) oil. Season with salt and pepper, then stir to combine.



Finish and serve

- Fluff rice with a fork. Stir in lime zest, remaining cilantro and any steak resting juices from the plate.
- Thinly slice steak.
- Divide rice, steak and salsa between plates.
- Drizzle remaining chipotle sauce over steak.
- Sprinkle feta over salsa and rice.
- Squeeze a wedge of lime over top, if you like.

Measurements within steps

1 tbsp (2 tbsp)

p) oil

4-serving 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 | Prep and marinate steak

Swap | Striploin Steak

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

1 | Prep and marinate steak

O Swap | Tenderloin Steak

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

4 | Cook steak

😡 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 **sirloin steak**. Don't crowd the pan; cook in batches, if necessary.