



Chipotle Carne Asada Steak Dinner

with Corn Rice and Fresh Salsa

Special

35 Minutes



Striploin Steak 370 g | 740 g
 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](http://visit.hellofresh.ca)



- Striploin Steak 285 g | 570 g
- Basmati Rice ¾ cup | 1 ½ cups
- Corn Kernels 113 g | 227 g
- Baby Tomatoes 227 g | 454 g
- Cilantro 14 g | 28 g
- Shallot 1 | 2
- Lime 1 | 2
- Chipotle Sauce 2 tbsp | 4 tbsp
- Feta Cheese, crumbled ½ cup | 1 cup
- Vegetable Stock Powder 1 tbsp | 2 tbsp
- Mexican Seasoning 1 tbsp | 2 tbsp
- Soy Sauce ½ tbsp | 1 tbsp

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.*

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

Pantry items | Oil, butter, salt, pepper, sugar

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

1



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.

4



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.

** Cook to a minimum internal temperature of 145°F for medium-rare; steak size will affect doneness.

2



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.

3



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!)

5



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.

6



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) **oil**
2-serving 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

🔄 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

✖2 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.