

Fiesta Steak and Black Beans Platter

with Guacamole and DIY Pico De Gallo

High-Protein Power

Spicy

35 Minutes







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



Top Sirloin Steak



285 g | 570 g





Basmati Rice



Corn Kernels

113 g | 227 g

34 cup | 1 1/2 cups



Tomato



1 2

1 2



Shallot 1 | 2









1 | 2





Tex-Mex Paste 2 tbsp | 4 tbsp

Feta Cheese, crumbled ¼ cup | ½ cup





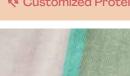
Customized Protein Add







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 🎥



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 | Butter, sugar, oil, salt, pepper

Cooking utensils | Aluminum foil, baking sheet, large non-stick pan, measuring cups, measuring spoons, medium bowl, medium pot, paper towels, parchment paper, silicone brush, small bowl, strainer, whisk, zester



Cook rice

- Before starting, preheat the oven to 450°F.
- · Wash and dry all produce.
- To a medium pot, add 1 cup (2 cups) water and % tsp (¼ tsp) salt. Cover and bring to a boil over high heat.
- Using a strainer, rinse rice until water runs clear.
- To the boiling water, add rice, then reduce heat to low. Cover and cook for 12-15 min, until rice is tender and liquid is absorbed.
- Remove from heat. Set aside, still covered.



Prep

- Meanwhile, peel, then finely chop **shallot**.
- Core, then finely chop jalapeño, removing seeds for less heat. (TIP: We suggest using gloves when prepping jalapeños.)
- Cut tomatoes into 1/4-inch pieces.
- Zest, then juice lime.
- Finely chop cilantro.
- Using a strainer, drain and rinse half the beans (use all for 4 servings).
- Pat **steaks** dry with paper towels, then season all over with **salt** and **pepper**.



Sear and roast steaks

🗘 Swap | Striploin Steak

🚾 Double | Striploin Steak

🗘 Swap | Tenderloin Steak

- · Heat a large non-stick pan over medium-high.
- When hot, add 1/2 tbsp (1 tbsp) oil, then steaks. Cook 1-3 min per side, until browned.
- · Remove from heat.
- Transfer steaks to a parchment-lined baking sheet.
- Using a silicone brush, brush half the Tex-Mex paste over the steaks.
- Roast in the middle of the oven 6-10 min, or until cooked to desired doneness.**
- When done, remove from heat and transfer to a plate.
- Loosely cover with foil and set aside to rest for 2-3 min.



Make corn-bean mixture

- Meanwhile, reheat the pan over medium-low.
- When hot, add ½ tbsp (1 tbsp) oil, then half the jalapeños and half the shallots. Cook for 1-2 min, until fragrant.
- Add corn, beans, remaining Tex-Mex paste and ¼ cup (½ cup) water. Cook for 5-6 min, until water evaporates and mixture is warmed through.
- · Remove from heat.



Make pico de gallo

- Meanwhile, in a medium bowl, whisk together ½ tsp (1 tsp) sugar, ½ tbsp (1 tbsp) lime juice and 1 tbsp (2 tbsp) oil. Season with salt and pepper.
- Add tomatoes, half the cilantro, remaining shallots and remaining jalapeños. Toss to coat. Season with salt and pepper.

Finish and serve

- In a small bowl, combine guacamole, ½ tbsp
 (1 tbsp) lime juice and ½ tsp (1 tsp) lime zest.
- Thinly slice steaks.
- Fluff rice with a fork, then stir in remaining cilantro, ½ tsp (1 tsp) lime zest and 1 tbsp (2 tbsp) butter.
- Divide rice between plates. Top with steak, pico de gallo and corn-bean mixture in sections.
- Dollop **guacamole** and sprinkle **feta** over top.

Measurements within steps

1 tbsp (2 tbsp)

ing Ingradian

oil

serving 4-serving Ingred

For 6 servings

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.

3 | Sear and roast 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**.

3 | Sear and roast steaks

2 Double | Striploin Steak

If you've opted for **double striploin steak**, cook in the same way the recipe instructs you to cook **sirloin steak**. Don't crowd the pan; work in batches if needed.

3 | Sear and roast steaks

O Swap | Tenderloin Steak

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