



# Steak Carne Asada Tacos

with Avocado Pico de Gallo and Tortilla Chips

Gourmet Tacos 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)

Swap



Striploin Steak  
370 g | 740 g

Swap



Double Striploin Steak  
740 g | 1480 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.

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

**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](#)

- Zest, then juice **lime**.
- Peel, then mince or grate **garlic**.
- In a medium bowl, whisk together **half the lime juice**, **half the garlic** and **white wine vinegar**.
- 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, to another unlined baking sheet, add **tortilla chips**, **1 tbsp** (2 tbsp) **oil** and **remaining Enchilada Spice Blend**, then toss to combine.
- Bake in the **bottom** of the oven for 2-3 min, until lightly toasted.

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.
- To a small bowl, add **lime zest** and **sour cream**, then stir to combine. Set aside.
- Wrap **tortillas** in foil, then set aside.

5



## Make pico de gallo

- Pat **tomatoes** dry with paper towels.
- To another medium bowl, add **avocados**, **tomatoes**, **cilantro**, **remaining garlic**, ¼ **tsp** (½ **tsp**) **sugar** and **remaining lime juice**. 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.
- When hot, add **1 tbsp** (2 **tbsp**) **oil**, then **steaks**. Sear for 1-2 min per side, until golden.
- Transfer **steaks** to an unlined baking sheet.
- Roast in the **middle** of the oven for 5-8 min, until cooked to desired doneness.\*\*
- Place wrapped **tortillas** in the top of the oven for 5-8 min, until warm.

6



## Finish and serve

- Thinly slice **steaks**, 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-serving 4-serving Ingredient

**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.

## 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**, 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.

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