



# Grilled Steaks and Charred Jalapeño Chimichurri

with Chilean-Inspired Patatas Bravas

Long Weekend Grill

Spicy

35 Minutes



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Striploin Steak



Enchilada Spice Blend



Baby Tomatoes



Jalapeño



Red Wine Vinegar



Parsley



Garlic, cloves



Yellow Potato



Tomato Sauce Base



Feta Cheese, crumbled



Spicy Mayo

## HELLO PATATAS BRAVAS

*This Spanish-inspired tapas dish features roasted potatoes in a spicy tomato sauce.*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Lightly oil the grill.
- Preheat the grill to 450°F over medium-high heat.

**Measurements within steps** **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

### Garlic Guide for Step 2:

- Mild: ¼ tsp (½ tsp)
- Medium: ½ tsp (1 tsp)
- Extra: 1 tsp (2 tsp)

### Heat Guide for Step 6:

- Mild: ½ tbsp (1 tbsp)
- Medium: 1 tbsp (2 tbsp)
- Spicy: 1 ½ tbsp (3 tbsp)

## Bust out

2 Baking sheets, measuring spoons, aluminum foil, parchment paper, small bowl, large non-stick pan, paper towels

## Ingredients

|                       | 2 Person | 4 Person |
|-----------------------|----------|----------|
| Striploin Steak       | 370 g    | 740 g    |
| Enchilada Spice Blend | 1 tbsp   | 2 tbsp   |
| Baby Tomatoes         | 227 g    | 454 g    |
| Jalapeño              | 1        | 2        |
| Red Wine Vinegar      | 1 tbsp   | 2 tbsp   |
| Parsley               | 7 g      | 14 g     |
| Garlic, cloves        | 2        | 4        |
| Yellow Potato         | 400 g    | 800 g    |
| Tomato Sauce Base     | 2 tbsp   | 4 tbsp   |
| Feta Cheese, crumbled | ¼ cup    | ½ cup    |
| Spicy Mayo            | 2 tbsp   | 4 tbsp   |
| Oil*                  |          |          |
| Salt and Pepper*      |          |          |

\* Pantry items

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

## 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.

## Contact

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### 1 Roast potatoes

- Quarter **potatoes**. Cut **any larger potatoes** into 1-inch pieces.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, tossing halfway through, until tender, 22-24 min.



### 4 Grill steak and veggies

- Place pouch with **tomatoes** on one side of the grill. Grill until **tomatoes** burst and soften slightly, 8-10 min.
- Add **jalapeños** to the grill next to **tomatoes**. Grill, flipping once, until tender-crisp and char marks form, 3-4 min per side.
- Add **steak** to the other side of the grill. Close lid and grill, flipping once, until cooked to desired doneness, 3-5 min per side.\*\*
- When **steak** and **jalapeños** are done, transfer to a baking sheet to let **steak** rest and allow **jalapeños** to cool.



### 2 Make chimichurri

- Meanwhile, finely chop **parsley stems** and **leaves**.
- Peel, then mince or grate **garlic**.
- Add **parsley**, **vinegar**, **1 ½ tbsp** (2 ½ tbsp) **oil** and **½ tsp garlic** to a small bowl. (**NOTE:** Reference garlic guide.)



### 5 Finish potatoes

- When **potatoes** are done, heat a large pan non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **potatoes**, **tomato sauce base**, **remaining garlic** and **remaining Enchilada Spice Blend**. Cook, stirring often, until **sauce** coats **potatoes**, 1-2 min. Season with **salt** and **pepper**.
- Remove the pan from heat.



### 3 Prep

- Meanwhile, halve **jalapeño** lengthwise, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping jalapeños!)
- Arrange **tomatoes** on one side of a 24-inch piece of foil. Drizzle **½ tbsp** (1 tbsp) **oil** over **tomatoes**, then season with **salt** and **pepper**. Fold foil in half over **tomatoes** and pinch edges to seal pouch. Gently shake pouch to coat.
- Pat **steak** dry with paper towels. Season with **salt**, **pepper** and **half the Enchilada Spice Blend**.



### 6 Finish and serve

- When cool enough to handle, finely chop **jalapeños**.
- Add **jalapeños** to the bowl with **chimichurri**. (**NOTE:** Reference heat guide.) Season with **salt** and **pepper**, to taste, then stir to combine.
- Thinly slice **steak**.
- Divide **steak**, **tomatoes** and **patatas bravas** between plates. Spoon **jalapeño chimichurri** over **steak** and **tomatoes**.
- Drizzle **spicy mayo** over **patatas bravas**. Sprinkle **feta** over plate.



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Dinner Solved!