



Cooking Made Easy

hellofresh.com | hello@hellofresh.com



JUN 2015 Share your masterpiece! Tag your photos with #HelloFreshPics and share on f t i

## Serrano Steak with Mango Slaw & Cilantro Rice



A mix of balsamic vinegar, garlic, and serrano pepper makes for a sweet, spicy, and tangy steak marinade. For a hit of brightness, we've paired juicy mango with red onion and lime for subtly sweet side slaw. Classic cilantro-lime rice is the perfect base to soak up all those flavors!

40 min

level 2

nut free

lactose free

gluten free

spicy



Flank Steak



Mango



Lime



Garlic



Basmati Rice



Red Onion



Balsamic Vinegar



Serrano Pepper



Cilantro

## Ingredients

	2 People	4 People
Flank Steak	12 oz	24 oz
Mango	1	2
Red Onion	1	2
Lime	1	2
Garlic	2 cloves	4 cloves
Basmati Rice	$\frac{3}{4}$ C	1 $\frac{1}{2}$ C
Cilantro	1 bunch	2 bunches
Serrano Pepper	1	2
Balsamic Vinegar	2 T	4 T
Olive Oil*	2 T	4 T

\*Not Included

**Allergens**  
(None)

## Tools

Small Pot, Zester, Peeler, Medium Bowl, Shallow Dish, Large Pan

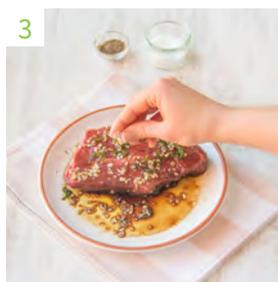
Ruler

0 in  $\frac{1}{4}$  in  $\frac{1}{2}$  in  $\frac{3}{4}$  in 1 in

**Nutrition per person** Calories: 497 cal | Carbs: 87 g | Fat: 23 g | Protein: 44 g | Fiber: 5 g



**1** Halve, peel, and thinly slice **half the onion**. Dice the **remaining half onion**. In a small pot, heat  $\frac{1}{2}$  tablespoon **olive oil** over medium heat. Add the **diced onion** and cook, tossing, 2-3 minutes, until softened. Add the **rice** to the pot and toss to coat, then add 1  $\frac{1}{2}$  **cup water** and a large pinch of **salt** to the pot. Bring to a boil, cover, and reduce to a simmer for 15 minutes, until rice is tender.



**2** Meanwhile, peel the **mango**, then slice the fruit around the flat pit. Cut mango pieces into thin matchsticks. Zest and juice the **lime**. Chop the **cilantro stems and leaves**, keeping both separate. Mince the **garlic**. Mince the **serrano pepper**, removing the ribs and seeds if you prefer less heat.

**3** **Make the marinade:** in a shallow dish, combine 1  $\frac{1}{2}$  tablespoons **olive oil**, the **balsamic vinegar**, **garlic**, add **up to half the minced serrano pepper**, then season with **salt** and **pepper**. Add the **steak** to the dish and flip to coat in the **marinade**. Season with **salt** and **pepper**. **HINT:** If you have extra time, let the steak marinate for longer.



**4** **Make the mango slaw:** toss the **mango**, **cilantro stems**, **sliced red onion** (to taste), and **half the lime zest** in a medium bowl with the **lime juice**. Add the **remaining serrano pepper**.

**5** Heat a large pan over medium-high heat. Add the **steak** and cook 4-5 minutes per side, until cooked to desired doneness. Set aside to rest for 5 minutes, then thinly slice against the grain.

**6** Stir the **cilantro leaves** and **remaining lime zest** into the **rice**.

**7** Plate the **cilantro rice**, then top with the **sliced steak** and **mango slaw**. Enjoy!

