



More than Food

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Seared Steak & Creamy Chipotle Pan Sauce

with Poblano, Corn, and Crispy Potato Hash

This crispy potato hash has it all: caramelized onion, smoky poblano pepper, and sweet corn for contrast. The real kicker to this dish is the creamy chipotle sauce—cooled off by tangy sour cream, it's the perfect balance of creamy and spicy.



40 min



level 2



nut free



gluten free



Sirloin Steak



Onion



Corn



Russet Potatoes



Poblano Pepper



Cilantro



Chipotles in Adobo



Sour Cream



Beef Stock Concentrate

Ingredients

	2 People	4 People
Sirloin Steak	10 oz	20 oz
Onion	1	2
Corn	1 ear	2 ears
Russet Potatoes	12 oz	24 oz
Poblano Pepper	1	2
Cilantro	1 bunch	2 bunches
Chipotles in Adobo	1 can	2 cans
Sour Cream	1)	4 T
Beef Stock Concentrate	1	2
Oil*	2 T	4 T

*Not Included

Allergens

1) Dairy

Tools

Peeler, Baking Sheet, Large Pan, Medium Bowl

Ruler

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Nutrition per person Calories: 699 cal | Carbs: 65 g | Fat: 32 g | Protein: 49 g | Fiber: 7 g | Sodium: 681 mg



1 Preheat oven to 400 degrees. Halve, peel, and thinly slice **half the onion**. Finely chop the **remaining half onion**. Core, seed, and remove the white ribs from the **poblano**, then thinly slice. Peel and chop the **potato** into ½-inch cubes. Cut the **corn** kernels off the cob. Chop the **cilantro**. Mince **1 chipotle pepper**. Reserve remaining peppers in an airtight container for another use.



2 **Cook the potatoes:** toss the **potatoes** on a baking sheet with **1 Tablespoon oil** and a pinch of **salt** and **pepper**. Place in the oven for 20-25 minutes, until golden brown and crispy.



3 **Meanwhile, start the hash:** heat ½ **Tablespoon oil** in a large pan over medium heat. Add the sliced **onion** and **poblano** to the pan and cook, tossing, 7-8 minutes, until softened and slightly caramelized. Add the **corn** to the pan and cook, tossing, another 2-3 minutes. Season with **salt** and **pepper** then set aside in a medium bowl, covered, to keep warm.



4 **Cook the steak:** heat ½ **Tablespoon oil** in the same pan over medium-high heat. Season the **steak** on all sides with **salt** and **pepper**. Add the **steak** to the pan and sear 3-4 minutes per side, until golden brown.

5 Place the **steak** on the same baking sheet as the **potatoes** and return to the oven to finish cooking to desired doneness, 4-7 more minutes. Set aside and let rest for 5 minutes.

6 **Meanwhile, make the chipotle pan sauce:** add the chopped **onion** to the same pan you cooked the steak in over medium heat, adding a teaspoon of oil if necessary. Cook, tossing, 3-4 minutes, until softened. Add the minced **chipotle** (to taste) to the pan and cook 30 seconds, until fragrant. Stir ½ **cup water** and the **beef stock concentrate** to the pan and simmer until thickened and reduced by half. Remove from heat and stir in the **sour cream**. Taste and season with **salt** and **pepper**.

7 Remove the **potatoes** from the baking sheet and toss with the **vegetable hash mixture** in a medium bowl. Thinly slice the **steak** against the grain. Plate the **potato hash**, then top with the sliced steak and **spicy chipotle sauce**. Sprinkle with **cilantro** and enjoy!