



PERUVIAN CHILI-SOY STEAK STIR-FRY

with Garlic Herb Potato Wedges & Rice

INGREDIENTS

2 PERSON | 4 PERSON



16 oz | 32 oz
Potatoes*



1 tsp | 2 tsp
Dried Oregano



1 tsp | 2 tsp
Garlic Powder



1 | 1
Red Onion



1 | 2
Tomato



¼ oz | ½ oz
Cilantro



½ Cup | 1 Cup
Jasmine Rice



10 oz | 20 oz
Bavette Steak



1 TBSP | 2 TBSP
Cornstarch



1 tsp | 1 tsp
Cumin



2 TBSP | 4 TBSP
Soy Sauce
Contains: Soy, Wheat



1 tsp | 2 tsp
Sriracha



5 tsp | 5 tsp
Sherry Vinegar



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.

HELLO

PERUVIAN STIR-FRY

Our take on the popular *lomo saltado*—a product of Chinese influence in Peru—combines savory steak and peppers with soy sauce and served with both rice and crispy potatoes.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 780



ICE, THEN SLICE

Chill the meat in the freezer for 15-20 minutes and slicing it thinly will be a breeze!

BUST OUT

- Baking sheet
- Medium bowl
- Small pot
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (¼ tsp | ½ tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 PREP & ROAST POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a **drizzle of oil, oregano, half the garlic powder (you'll use the rest later), salt, and pepper.** Roast on top rack until browned and tender, 20-25 minutes.
- Halve, peel, and cut **half the onion (whole onion for 4 servings)** into ½-inch wedges. Cut **tomato** into ½-inch wedges. Roughly chop **cilantro.**



4 START STIR-FRY

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **steak** and cook, tossing occasionally, until a crust forms, 4-6 minutes (**steak will finish cooking in the next step**). Turn off heat; transfer to a plate. Wipe out pan.



2 COOK RICE

- In a small pot, combine **rice, ¾ cup water (1½ cups for 4 servings), and a pinch of salt.** Bring to a boil, then cover and reduce to a low simmer. Cook until rice is tender, 15-18 minutes. Keep covered off heat until ready to serve.



5 FINISH STIR-FRY

- Heat another **drizzle of oil** in pan used for steak over medium heat. Add **onion wedges and tomato**; cook, stirring occasionally, until slightly tender, 4-6 minutes.
- Add **steak, soy sauce, Sriracha, ½ cup water, 2 tsp vinegar, and ¼ tsp sugar (¾ cup water, 4 tsp vinegar, and ½ tsp sugar for 4 servings).** (**Be sure to measure the vinegar—we sent more!**) Cook, stirring constantly, until sauce has thickened and steak is cooked through, 1-3 minutes.
- Taste and season with **salt and pepper** if desired.



3 PREP STEAK

- Pat **steak*** dry with paper towels; slice into 1-by-3-inch strips (**the strips don't need to be perfect—a rough 1-by-3 inches is fine!**). In a medium bowl, combine **cornstarch, half the cumin (all for 4 servings), remaining garlic powder, salt, and pepper.** Add steak and toss until coated.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter (2 TBSP for 4 servings).**
- Divide rice and **potatoes** between plates in separate sections. Top potatoes with **steak stir-fry.** Garnish with **cilantro** and serve.

*Steak is fully cooked when internal temperature reaches 145°.