



# BAVETTE STEAK & BLISTERED SHISHITO PEPPERS

with Charred Corn Feta Salad, Tomato Salsa & Rice

## INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup  
White Rice



1 | 2  
Tomato



2 | 4  
Scallions



¼ oz | ½ oz  
Cilantro



1 | 1  
Lime



10 oz | 20 oz  
Bavette Steak



1 | 2  
Corn



8 oz | 16 oz  
Shishito Peppers



4 TBSP | 8 TBSP  
Mayonnaise  
Contains: Eggs



1 tsp | 2 tsp  
Chili Powder



½ Cup | 1 Cup  
Feta Cheese  
Contains: Milk



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HELLO

### SHISHITO PEPPERS

A mostly sweet pepper with a thin, edible skin.  
Why mostly? One in ten may be spicy!



PREP: 5 MIN | COOK: 25 MIN | CALORIES: 970



## BUST OUT

- Small pot
- Paper towels
- Large pan
- Can opener
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (½ tsp | 1 tsp)
- Strainer
- Small bowl
- Large bowl

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, 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. (For 6-person meals, triple the amounts in the 2-person recipe.)

*For HelloCustom nutritional information, please refer to HelloFresh.com.*



## 1 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 heat to low. Cook until rice is tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



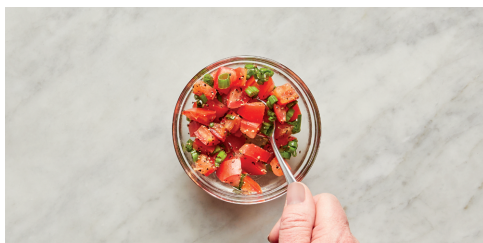
## 2 PREP

- Meanwhile, **wash and dry produce**.
- Dice **tomato** into ½-inch pieces. Trim and thinly slice **scallions**, separating whites from greens. Quarter **lime**. Roughly chop **cilantro**.



## 3 COOK STEAK

- Pat **steak\*** dry with paper towels and season generously all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add steak; cook to desired doneness, 5-7 minutes per side.
- Turn off heat; transfer to a cutting board to rest for at least 5 minutes. Wipe out pan.



## 4 PREP CORN & MAKE SALSA

- While steak cooks, drain **corn**, then pat dry with paper towels. Set aside until ready to use in the next step.
- In a small bowl, combine **tomato**, **scallion greens**, a **squeeze of lime juice (big squeeze for 4 servings)**, **salt**, and **pepper**.



## 5 MAKE CORN FETA SALAD

- Heat a **drizzle of oil** in pan used for steak over high heat. Add **corn** and **scallion whites**; cook, stirring occasionally, until corn is golden brown and lightly charred in spots, 2-3 minutes. **TIP: If corn begins to pop, cover pan.**
- Turn off heat; transfer to a large bowl. Wipe out pan.
- To bowl with **charred corn**, add **cilantro**, **mayonnaise**, **feta**, **half the chili powder**, **½ tsp sugar**, and a **squeeze of lime juice (1 tsp sugar and a big squeeze of lime juice for 4 servings)**. Stir to combine.



## 6 BLISTER SHISHITO PEPPERS

- Heat a **drizzle of oil** in pan used for corn over medium-high heat. Add **shishito peppers**; cook, stirring occasionally, until browned and blistered, 2-3 minutes.
- Season with **salt**. Transfer to a plate.



## 7 FINISH & SERVE

- Fluff **rice** with a fork. Thinly slice **steak** against the grain.
- Divide rice, steak, and **corn feta salad** between plates in separate sections. Top rice with **salsa**. Sprinkle corn salad with as much **remaining chili powder** as you like.
- Serve with **shishito peppers** and any **remaining lime wedges** on the side.

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

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