

INGREDIENTS

2 PERSON | 4 PERSON



Potatoes*







1 tsp | 1 tsp Chili Flakes



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



Parsley



Scallions



1 tsp | 2 tsp Garlic Powder



5 tsp | 5 tsp Red Wine Vinegar



Bavette Steak



Corn



1 tsp | 1 tsp Chili Powder



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

*The ingredient you received may be a different color.

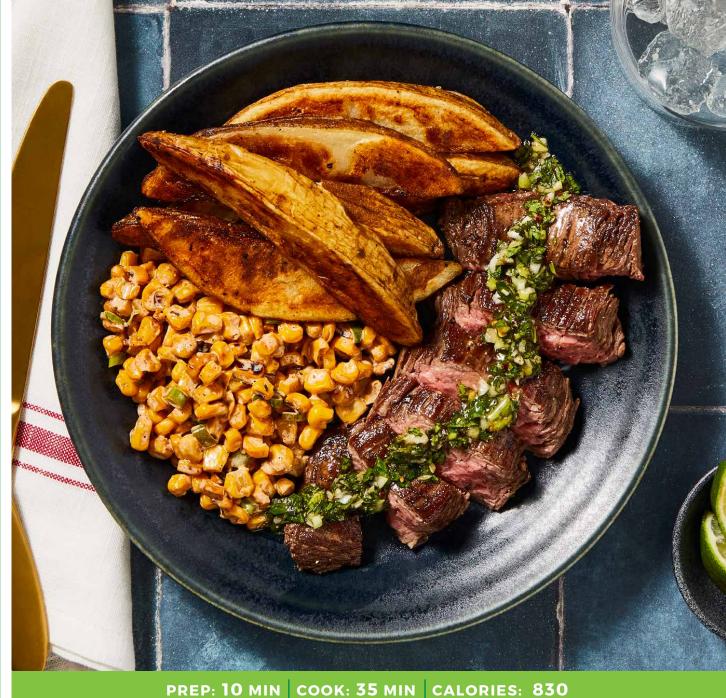
HELLO

CHURRASCO

In Uruguay, this refers to any meat that's grilled and thinly sliced.

URUGUAYAN-STYLE CHURRASCO STEAKS

with Chimichurri, Roasted Potatoes & Corn Salad





AWESOME SAUCE

Adjust the chimichurri to taste: Add more vinegar for a tangier flavor; use more chili flakes if you like things spicy!

BUST OUT

- · Baking sheet
- · Large pan

Strainer

- Small bowl
- Medium bowl
- Paper towelsKosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (2 TBSP | 4 TBSP)
- Sugar (¼ tsp | ½ tsp)

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.

HOW WAS YOUR MEAL?



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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Cut **potatoes** into ½-inch-thick wedges. Pick **parsley leaves** from stems; discard stems and finely chop leaves. Trim and thinly slice **scallions**, separating whites from greens; finely chop whites. Quarter **lime**.



2 ROAST POTATOES

 Toss potatoes on a baking sheet with a drizzle of oil, half the garlic powder (you'll use the rest in the next step), salt, and pepper. Roast on top rack until browned and tender, 20-25 minutes.



- While potatoes roast, in a small bowl, combine parsley, scallion whites, remaining garlic powder, 2 TBSP olive oil, 2 tsp vinegar, a pinch of chili flakes, salt, and pepper (4 TBSP olive oil and 4 tsp vinegar for 4 servings). (Save remaining vinegar and chili flakes for another use.) Taste and adjust seasonings as you like.
- Set aside, stirring occasionally, until ready to serve.



4 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 and cook to desired doneness, 5-7 minutes per side.
- Turn off heat; transfer steak to a cutting board. Wipe out pan.



- Drain corn; pat dry with paper towels.
- Heat a drizzle of oil in pan used for steak over high heat. Add corn and cook, stirring occasionally, until golden brown and lightly charred in spots, 3-5 minutes. TIP: If corn begins to pop, cover pan.
- Transfer corn to a medium bowl and stir in scallion greens, mayonnaise, half the chili powder, ¼ tsp sugar, a squeeze of lime juice, salt, and pepper (all the chili powder and ½ tsp sugar for 4 servings). TIP: If you like things spicy, add some chili flakes!



- Thinly slice **steak** crosswise.
- Divide steak, potatoes, and corn salad between plates. Spoon chimichurri over steak and serve with remaining lime wedges on the side.