

INGREDIENTS

2 PERSON | 4 PERSON

Tomato

Cilantro



¾ Cup | 1½ Cups Jasmine Rice





Bell Pepper*



Beef Stock Concentrate



Flour Tortillas Contains: Soy, Wheat



10 oz | 20 oz

Bavette Steak

½ Cup | 1 Cup Guacamole

Red Onion

1 | 2 Jalapeño 🖠

1 TBSP | 2 TBSP

Fajita Spice Blend



4 TBSP | 8 TBSP Smoky Red Pepper Crema Contains: Milk



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.

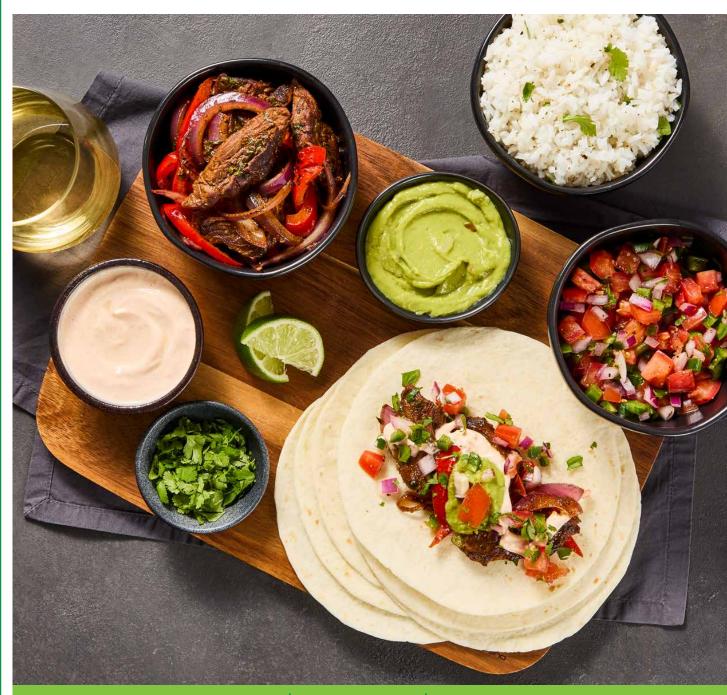
HELLO

SMOKY RED PEPPER CREMA

A cooling condiment that's all at once tangy, sweet, and smoky

CANTINA STEAK FAJITAS

with Cilantro Rice, Pico de Gallo, Guacamole & Smoky Red Pepper Crema



PREP: 15 MIN COOK: 35 MIN CALORIES: 1160



RAISING THE STEAKS

If you look closely, you'll see that your bavette steak naturally has lines running through it. In order to ensure maximum tenderness, we want you to slice perpendicular to those lines, aka "against the grain."

BUST OUT

- Small pot
- · Small bowl
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
 Contains: Milk

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 COOK RICE

- In a small pot, combine rice, 1¼ cups water (2¼ 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. Halve, peel, and thinly slice onion; dice a few slices until you have 1 TBSP (2 TBSP for 4 servings). Finely chop cilantro. Quarter lime. Halve jalapeño, removing ribs and seeds for less heat, then mince. Halve, core, and thinly slice bell pepper into strips.
- Pat steak* dry with paper towels; slice against the grain into ½-inch strips.
 Season all over with salt and pepper; transfer to a plate and set aside. TIP: Make sure you thoroughly wash your hands before moving on to the next step!



3 MAKE PICO DE GALLO

 In a small bowl, combine tomato, minced onion, half the cilantro, a squeeze of lime juice, and as much jalapeño as you like. Season with salt and pepper.



4 COOK VEGGIES

- Heat a drizzle of oil in a large pan over medium-high heat. Add bell pepper and sliced onion; season with salt and pepper. Cook, stirring, until slightly softened, 3-5 minutes.
- Add half the Fajita Spice Blend (you'll use the rest in the next step) and a splash of water; cook, stirring and scraping up any browned bits from bottom of pan, until veggies are browned and tender, 2-3 minutes more.
- Turn off heat; transfer to a plate. Wipe out pan.



5 COOK STEAK

- Heat a drizzle of oil in same pan over medium-high heat. Add sliced steak in an even layer and cook, undisturbed, 2 minutes.
- Stir in remaining Fajita Spice Blend; cook, stirring occasionally, until steak is cooked to desired doneness, 1-3 minutes more.
- Return cooked veggies to pan with steak.
 Stir in stock concentrate and a big squeeze of lime juice. Season with salt and pepper to taste. Turn off heat.



6 FINISH & SERVE

- Fluff rice with a fork; stir in remaining cilantro and 1 TBSP butter (2 TBSP for 4 servings). Season with salt and pepper.
- Wrap tortillas in damp paper towels and microwave until warm and pliable, 30 seconds.
- Place tortillas, steak and veggie mixture, rice, guacamole, pico de gallo, and red pepper crema in individual serving bowls or plates. Serve family style with any remaining lime wedges on the side.