



KICKIN' CAJUN RANCH STEAK SALAD

FAST & FRESH

Kale, Grape Tomatoes & Pickled Shallot

BOX TO PLATE: 15 MINUTES

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

2 PERSON | 4 PERSON

- Paper towels
 - Plastic wrap
 - Medium pan
 - Large bowl
 - Small bowls
 - Whisk
-
- Kosher salt
 - Black pepper
 - Cooking oil (1 tsp | 1 tsp)
 - Olive oil (1 tsp | 1 tsp)
 - Sugar (1 tsp | 2 tsp)



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.



Share your **#HelloFreshPics** with us **@HelloFresh**

HOW WAS YOUR MEAL?

Scan here to rate your recipe!



CALORIES: 530

1 SIZZLE



10 oz | 20 oz
Ranch Steak

- Wash and dry produce.
- Pat **steak*** dry and season with **salt** and **pepper**. Drizzle **oil** in a hot medium pan. Cook **steak** to desired doneness, 3-6 minutes per side. **TIP: While steak cooks, move on to Step 2!**



2 PREP



1 | 1
Lemon



1 | 2
Shallot



4 oz | 8 oz
Kale



1 | 2
Mini Cucumber

- Trim, peel, and thinly slice **shallot**. Halve **lemon**. Remove and discard any large stems from **kale**; chop if desired. Trim and thinly slice **cucumber**.
- In a small microwave-safe bowl, mix **shallot**, **1 tsp sugar**, **juice from half the lemon**, **salt**, and **pepper** (**2 tsp sugar and juice from whole lemon for 4**). Cover bowl with plastic wrap and microwave 1 minute.
- Set aside to pickle, stirring occasionally.



3 MIX



3 oz | 6 oz
Buttermilk Ranch Dressing
Contains: Eggs, Milk



1 1/2 TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 TBSP | 1 TBSP
Cajun Spice Blend



1 tsp | 2 tsp
Hot Sauce

- Place **kale** in a large bowl; using your hands, massage kale (**similar to how you would knead dough**) with a **drizzle of olive oil** and a **pinch of salt** until leaves are tender, 1 minute.
- In a second small bowl, whisk together **buttermilk dressing**, **sour cream**, **1 tsp Cajun Spice Blend** (**2 tsp for 4**), and as much **hot sauce** as you like.



4 SERVE



2 oz | 4 oz
Mixed Greens



4 oz | 8 oz
Grape Tomatoes

- Transfer **Cajun ranch dressing** to bowl with **kale**. Add **mixed greens**, **cucumber**, **tomatoes**, and **half the pickled shallot** (**draining first**); toss to combine. Season with **salt** and **pepper**.
- Thinly slice **steak** against the grain.
- Top **salad** with **steak** and **remaining pickled shallot** (**draining first**). Serve.



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