



CREAMY CILANTRO STEAK BOWLS

with Garlic Lime Rice & Charred Green Pepper

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove(s) | 2 Clove(s)
Garlic



¼ oz | ½ oz
Cilantro



1 | 2
Onion



1 | 2
Lime



1 | 1
Jalapeño



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Cumin



1 | 2
Long Green Pepper



10 oz | 20 oz
Ranch Steak



½ Cup(s) | 1 Cup(s)
Jasmine Rice



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HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Bavette Steak

Calories: 710



PREP: 15 MIN | COOK: 30 MIN | CALORIES: 640



HELLO

CHARRED GREEN PEPPER

Deeply browning the pepper adds smokiness and depth of flavor.

CHOP CHOP

Did you know that cilantro stems are edible and packed with flavor? Since they're slightly less tender than the leaves, chop them as finely as possible in Step 1. Less food waste, more flavor!

BUST OUT

- Zester
- Small pot
- Small bowl
- Paper towels
- Large pan
- Kasher Salt
- Black Pepper
- Cooking Oil
- Olive Oil
- Butter
- Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

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

HOW WAS YOUR MEAL?



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1 PREP

- Wash and dry produce.
- Peel and mince **garlic**; set aside ¼ tsp for step 3. Mince **cilantro**. Halve, peel, and thinly slice **onion**; mince a few slices until you have 1 tsp (2 tsp for 4 servings). Zest and quarter **lime**. Slice **jalapeño** into thin rounds, removing ribs and seeds for less heat; mince a few slices until you have ½ tsp. Core, deseed, and thinly slice **green pepper**.



4 COOK STEAK

- Pat **steak*** dry with paper towels. Season all over with **remaining cumin, salt, and pepper**; rub to thoroughly coat.
- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 3-6 minutes per side.
- Turn off heat; transfer steak to a cutting board to rest. Wipe out pan.

- Swap in **bavette steak*** for ranch steak. Cook to desired doneness, 5-7 minutes per side.



2 COOK RICE

- Heat a **drizzle of oil** in a small pot over medium-high heat. Add **remaining garlic** and cook until fragrant, 30 seconds.
- Stir in **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 tender, 15-18 minutes.
- Keep covered off heat until ready to serve.



5 COOK VEGGIES

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **green pepper, sliced onion**, and a **pinch of salt**. Cook, stirring occasionally, until softened and lightly charred, 6-8 minutes. **TIP: If veggies begin to brown too quickly, add a splash of water.**



3 MAKE SAUCE

- Meanwhile, in a small bowl, combine **sour cream, cilantro, minced onion, 1 TBSP olive oil** (2 TBSP for 4 servings), **reserved ¼ tsp garlic, juice from two lime wedges** (four wedges for 4), a **pinch of minced jalapeño**, a **pinch of cumin** (you'll use the rest in the next step), **salt, and pepper**.
- Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency.



6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **lime zest, 1 TBSP butter** (2 TBSP for 4 servings), **salt, and pepper**.
- Thinly slice **steak** against the grain.
- Divide rice between bowls. Top with **veggies** and steak. Drizzle steak with **sauce**. Top with as much **sliced jalapeño** as you like. Serve with **remaining lime wedges** on the side.

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