



# Carne Asada-Style Steak

with Queso, Corn Chips & Salsa Verde

Grab your Meal Kit with this symbol



Cherry Tomatoes



Radish



Spring Onion



Lime



Pickled Jalapeños



Garlic



Coriander



Chilli Flakes (Optional)



Beef Rump



Longlife Cream



Grated Parmesan Cheese



Corn Chips

Hands-on: **20-30 mins**  
 Ready in: **30-40 mins**

Spicy (pickled jalapeños & optional chilli flakes)

Some say that carne asada (literally translates to "grilled meat") is the best way to enjoy a steak and we'll be inclined to agree after tasting this fancy Mexican-style feast. Tender, juicy steak is topped by a herby salsa verde, best enjoyed with a side of pickled jalapeño queso and crunchy corn chips for dipping. The hardest part about this tasty collection of dishes is what to dig into first!

### Pantry items

Olive Oil, Butter, Plain Flour, Milk

## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You will need

Large frying pan · Medium saucepan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
cherry tomatoes	1 punnet	1 punnet
radish	2	4
spring onion	1 stem	2 stems
lime	½	1
pickled jalapeños	1 packet	1 packet
garlic	3 cloves	6 cloves
coriander	1 bag	2 bags
chilli flakes (optional)	pinch	pinch
beef rump	1 packet	1 packet
butter*	15g	30g
plain flour*	1 tbs	2 tbs
longlife cream	½ bottle (125ml)	1 bottle (250ml)
milk*	2 tbs	¼ cup
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
corn chips	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2942kJ (703Cal)	678kJ (162Cal)
Protein (g)	42.8g	9.9g
Fat, total (g)	48.4g	11.2g
- saturated (g)	27.4g	6.3g
Carbohydrate (g)	25.3g	5.8g
- sugars (g)	6.9g	1.6g
Sodium (mg)	536mg	124mg

The quantities provided above are averages only.

## Allergens

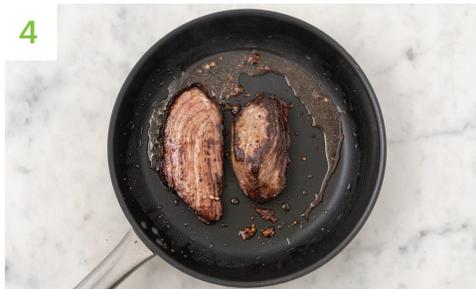
Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Get prepped

Halve the **cherry tomatoes**. Thinly slice the **radish** and the **spring onion**. Zest the **lime** to get a pinch, then slice into wedges. Finely chop the **pickled jalapeños**. Finely chop the **garlic**.



## Cook the steak

**See Top Steak Tips (below) for extra info!**

In a large frying pan, heat a drizzle of **olive oil** over a high heat. When the oil is hot, cook the **beef rump** for **2-3 minutes** on each side (depending on thickness) or until cooked to your liking. In the last **minute** of cook time, add 1/2 the **garlic** and cook until fragrant. Transfer the **steak** and **garlic** to a plate to rest.



## Make the cherry tomato salsa

In a medium bowl, combine the **cherry tomatoes**, **radish**, **spring onion**, a squeeze of **lime juice** and a drizzle of **olive oil**, then season with **salt** and **pepper**. Set aside.



## Make the jalapeño queso

**SPICY!** *The jalapeños are hot, use less if you're sensitive to heat.* While the steak is resting, heat the **butter** in a medium saucepan over a medium heat. Cook the remaining **garlic** until fragrant, **1 minute**. Add the **plain flour** and cook, stirring, until thickened, **30 seconds**. Add the **longlife cream** (see ingredients) and the **milk** and cook until thickened, **1-2 minutes**. Remove from the heat, then add the **grated Parmesan cheese** and **jalapeños** and stir to combine. Season to taste and set aside. Meanwhile, microwave the **corn chips** in a large bowl for **10 second** bursts until warmed through.



## Make the salsa verde

Finely chop the **coriander**. In a small bowl, combine the **coriander**, **olive oil** (2 tbs 2 people / 1/4 cup 4 people), a pinch of **chilli flakes** (if using) and the **lime zest**. Season and set aside.



## Serve up

Slice the steak and drizzle with the salsa verde. Bring everything to the table to serve. Help yourself to the steak, cherry tomato salsa, jalapeño queso and corn chips. Serve with any remaining lime wedges.

## Enjoy!

### Top Steak Tips!

1. Use paper towel to pat steak dry before seasoning.
2. Check if steak is done by pressing on it gently with tongs - rare steak is soft, medium is springy and well-done is firm.
3. For ultimate tenderness, let steak rest on a plate for 5 minutes before slicing.