



CREAMY CILANTRO STEAK BOWLS

with Garlic Lime Rice & Charred Green Pepper

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Long Green
Pepper



1 | 2
Red Onion



¼ oz | ½ oz
Cilantro



1 Clove | 2 Cloves
Garlic



1 | 2
Lime



1 | 1
Jalapeño



½ Cup | 1 Cup
Jasmine Rice



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Cumin



10 oz | 20 oz
Ranch Steak



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

2 PERSON | 4 PERSON

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

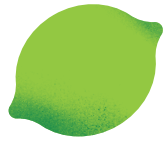


12 oz | 24 oz
Cauliflower Rice

Calories: 510



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



HELLO FRESH

HELLO

CHARRED GREEN PEPPER

Deeply browning the pepper adds smokiness and depth of flavor.

CHOP CHOP

Did you know that cilantro stems are edible? Not only that—they add tons of flavor to your dish. Since they're slightly less tender than the leaves, chop them as finely as possible in step 1 for the best possible texture.

Less food waste, more flavor!

BUST OUT

- Zester
- Paper towels
- Small pot
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Olive oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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



1 PREP

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



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.



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.

- After cooking garlic, add **cauliflower rice** (no need to drain), a **large pinch of salt**, and **pepper**. Cook, stirring occasionally, until tender, 6-8 minutes. (Save **jasmine rice** for another use.)



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.

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