



Minute Steaks & Chipotle Butter

with Chipotle Potatoes and Zesty Tomato and Rocket Salad

Extra Rapid 10 Minutes • Medium Spice • 1 of your 5 a day

27



Butter



Pre-Cooked Diced Potato



Baby Plum Tomatoes



Lime



Honey



Chipotle Paste



Beef Sizzler Steaks



Rocket

Before you start

All our fruit and veggies need a little wash before you use them.

Cooking tools, you will need:

Two Frying Pans, Chopping Board, Sharp Knife, Mixing Bowl and Small Bowl.

Ingredients

	2P	3P	4P
Butter 7) **	30g	45g	60g
Pre-Cooked Diced Potato**	1 pack	2 packs	2 packs
Baby Plum Tomatoes	1 small punnet	1 large punnet	1 large punnet
Lime**	½	1	1
Honey	1 sachet	1½ sachets	2 sachets
Olive Oil for the dressing*	1½ tbsp	2 tbsp	3 tbsp
Chipotle Paste	1 sachet	1 sachet	2 sachets
Beef Sizzler Steaks**	4 steaks	6 steaks	8 steaks
Rocket**	1 bag	1½ bags	2 bags

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	421g	100g
Energy (kJ/kcal)	2038/487	484/116
Fat (g)	18	4
Sat. Fat (g)	10	2
Carbohydrate (g)	44	10
Sugars (g)	12	3
Protein (g)	37	9
Salt (g)	0.58	0.14

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

Contact

Thumbs up or thumbs down?

Head online or use our app to rate this recipe!

You made this, now show it off! Share your creations with us: #HelloFreshSnaps

HelloFresh UK

Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

You can recycle me!



1



2



3



Get started!

- Remove the **butter** from the fridge to allow it to soften slightly.
- Heat a drizzle of **oil** in a large frying pan on high heat.
- Once hot, add the **potatoes**, season with **salt** and **pepper** and fry, turning occasionally, until golden brown and crispy, 8-9 mins.
- Meanwhile, halve the **tomatoes**
- Halve the **lime**.

Salad Time!

- In a large bowl mix together the **honey**, juice from **half** the **lime** and **olive oil** (see ingredients for amounts), season with **salt** and **pepper** and set aside.
- Cut any remaining **lime** into wedges.
- Pop the **butter** and **half** the **chipotle paste** into a bowl, season with **salt** and **pepper** and mix together until well combined. **TIP:** If your butter is too solid you can pop it in the microwave in a microwave proof bowl for 5-10 seconds until slightly softened.

Steak Time!

- Heat a drizzle of **oil** in a large frying pan over high heat. Once hot, add the **steaks**, season with **salt** and **pepper** and cook for 45 seconds on each side. **IMPORTANT:** The steak is safe to eat when the outside is browned.
- Once cooked, transfer the **steaks** to a plate and divide the **chipotle butter** between them.
- Stir the remaining **chipotle** through the **potatoes** and cook for 30 seconds.
- When everything else is ready, add the **tomatoes** and **rocket** to the bowl with the **dressing** and toss together to coat.
- Serve the **potatoes**, **salad** and any **lime wedges** (for squeezing over) alongside the **chipotle buttered steak**.

Enjoy!

There may be changes to ingredients in recipes:

Allergens: Always check the packaging of individual products/ingredients for up to date information.

Missing Ingredients: You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.