



DEC
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Seared Steak and Creamy Chipotle Pan Sauce

with Poblano, Corn and Crispy Potato Hash

This crispy potato hash has it all: caramelized onion, smoky poblano pepper, and sweet charred corn for contrast. The real kicker to this dish is the creamy chipotle sauce—cooled off by tangy sour cream, it's the perfect balance of creamy and spicy.



Sirloin Steak



Mini Yukon Potatoes



Poblano Pepper



Corn Kernels



Onion



Cilantro



Adobo Sauce



Beef Broth Concentrate



Sour Cream

Ingredients

	2 People	4 People	
Sirloin Steak	1 pkg (340 g)	2 pkg (680 g)	
Mini Yukon Potatoes	1 pkg (340 g)	2 pkg (680 g)	
Poblano Pepper, sliced 	1 pkg (75 g)	2 pkg (150 g)	
Corn Kernels	1 pkg (¾ cup)	2 pkg (1½ cups)	
Onion, chopped	1 pkg (113 g)	2 pkg (227 g)	
Cilantro	1 pkg (7 g)	2 pkg (14 g)	
Adobo Sauce 	1 pkg (1 tbsp)	2 pkg (2 tbsp)	
Beef Broth Concentrate	1	2	
Sour Cream	1) 1 pkg (3 tbsp)	2 pkg (6 tbsp)	
Olive or Canola Oil*			

*Not Included

Allergens

1) Milk/Lait

Tools

Baking Sheet, Large Non-Stick Pan, Medium Bowl, Measuring Cup

Ruler

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Nutrition per person Calories: 638 cal | Fat: 30 g | Protein: 42 g | Carbs: 52 g | Fiber: 7 g | Sodium: 443 mg

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

4



1 Preheat the oven to 450°F. (To roast the potatoes.) Start prepping when the oven comes up to temperature!

2 Prep: Wash and dry all produce. Cut the **potatoes** into ½-inch cubes. Roughly chop the **cilantro**.

3 Cook the potatoes: Toss the **potatoes** with a drizzle of **oil** on a baking sheet. Season with **salt** and **pepper**. Roast in the oven until golden-brown and crispy, 25-28 min.

5



4 Start the hash: Heat a large non-stick pan over medium-high heat. Add a drizzle of **oil**, then **half the onion**, **corn** and the **poblano**. Cook, stirring occasionally until softened and browned, 7-8 min. Season with **salt** and **pepper**. Set aside in a medium bowl. Cover with a lid or foil to keep warm.

6



5 Cook the steak: Heat a drizzle of **oil** in the same pan. Season the **steak** with **salt** and **pepper**. Add the steak to the pan and sear 4-7 min per side, until cooked to desired doneness. (**TIP:** Inserting a thermometer into a medium steak should display an internal temperature of 160°F.) Set the steak aside on a plate.

6 Make the pan sauce: Reduce the heat to medium. Add the **remaining onion** to the same pan. Cook until softened, 3-4 min. Add **½ cup water** (double for 4 people), **broth concentrate(s)** and as much **adobo sauce** as you like! Bring to a boil, then remove from the heat. Stir in the **sour cream**.

7 Finish and serve: Toss the **roasted potatoes** with the **veggie hash mixture**. Thinly slice the **steak**. Plate the hash, then top with the sliced steak and drizzle with the **pan sauce**. Sprinkle with **cilantro** and enjoy!

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