

SIRLOIN CARNE ASADA TACOS

with Southwest Crema and Pickled Shallot Salsa



HELLO -

PICKLED SHALLOT

Marinating this awesome allium in vinegar mellows its raw bite and lends a tangy punch.





Poblano Pepper

Shallot



Roma Tomato



White Wine Vinegar



Southwest Spice Blend





Sour Cream

Diced Steak

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Cilantro

START STRONG

In step 5, we instruct you to warm your tortillas in the microwave or oven. If you have a few extra minutes, however, you can char your tortillas over the flames of your gas stove. Using tongs and working one at a time, hold tortillas directly over flames until lightly charred on both sides.

BUST OUT

- 2 Medium bowls
 Kosher salt
- Small bowl
- Black pepper
- Large pan
- Paper towels
- Sugar (1 tsp | 1½ tsp)
- Vegetable oil (2 tsp | 2 tsp)



Ingredient 2-person | 4-person

Southwest Spice Blend 1 TBSP | 2 TBSP

Poblano Pepper

White Wine Vinegar

1 | 2

· Roma Tomato

1|2 1/4 oz | 1/2 oz

Cilantro

1 | 2

Shallot

5 tsp | 10 tsp

Sour Cream

4 TBSP | 8 TBSP

· Diced Steak*

10 oz | 20 oz

Flour Tortillas

6 | 12



WINE CLUB

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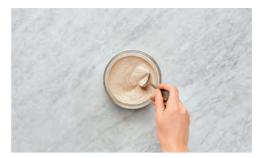








PREP AND PICKLE SHALLOT Wash and dry all produce. Core, deseed, and thinly slice **poblano**. Finely dice **tomato**. Finely chop **cilantro** leaves and stems. Halve, peel, and thinly slice **shallot**. In a medium bowl, combine half the shallot, vinegar, 1 tsp sugar ($1\frac{1}{2}$ tsp for 4 servings), and salt. Set aside, stirring occasionally.



MAKE SOUTHWEST CREMA In a small bowl, combine sour cream, half the **Southwest Spice**, and a big pinch of salt. Stir in water 1 tsp at a time until mixture reaches a drizzling consistency.



COOK VEGGIES Heat a drizzle of **oil** in a large pan over medium-high heat. Add poblano and cook, stirring, until slightly softened, 3-4 minutes. Stir in remaining **shallot** and a big pinch of **salt** and **pepper**. Cook, stirring, until lightly browned and softened, 2-3 minutes. Turn off heat; transfer to a second medium bowl. Wipe out pan.



COOK STEAK Pat diced steak dry with paper towels. Heat another drizzle of oil in same pan over high heat. Add steak and season with salt, pepper, and remaining Southwest Spice. Cook, stirring occasionally, until browned and cooked through, 2-3 minutes. Return veggies to pan; stir until combined. Turn off heat.



MAKE SALSA Wrap tortillas in damp paper towels and microwave until warm and pliable, 30 seconds. (Alternatively, wrap tortillas in foil and warm in a 425 degree oven for 5 minutes.) Stir tomato into bowl with pickled shallot.



SERVE Divide **steak mixture** between tortillas. Top with salsa, crema, and cilantro. Serve.

FEEL THE BURN

If you love spicy food, add a drizzle of hot sauce to your tacos.

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