



# STEAK AND CHIPOTLE SAUCE

with Crispy Potato & Charred Sweetcorn Hash



## HELLO CHIPOTLE

Chipotle paste is made from smoked, dried jalepeños! The name literally means 'smoked chilli pepper'.



Potato



Red Pepper



Echalot Shallot



Coriander



Garlic Clove



Sweetcorn



Rump Steak



Chicken Stock Pot



Chipotle Paste



Crème Fraîche

We went around for years pronouncing chipotle as 'chip-ottle' before anyone told us it was actually supposed to be 'chee-poat-lay'! Whichever way you say it, we love these smoked chillies and the heat that a bit of chipotle paste brings to today's steak recipe. We think you will too!

# BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got some **Baking Paper**, a **Baking Tray**, **Fine Grater** (or **Garlic Press**), **Sieve**, two **Frying Pans**, some **Foil** and a **Measuring Jug**. Now, let's get cooking!



## 1 ROAST THE POTATO

Preheat your oven to 220°. Chop the **potato** into 2cm cubes (no need to peel). Pop on a lined baking tray and drizzle over a little **oil**. Season with **salt** and **pepper**. Roast on the top shelf of your oven until golden and crispy, 25-30 mins. Turn halfway through cooking.



## 2 PREP THE VEGGIES

Halve, then remove the core from the **red pepper** and chop into 2cm pieces. Halve, peel and thinly slice the **shallot** into half moons. Roughly chop the **coriander** (stalks and all). Peel and grate the **garlic** (or use a garlic press). Drain the **sweetcorn** in a sieve and press with the back of a spoon to get all of the water out.



## 3 START THE HASH

Put a frying pan on high heat (no oil). Add **half the sweetcorn** and cook until browned, 2-3 mins. Stir once only. Transfer to a bowl and repeat with the remaining **sweetcorn**. When done, add a splash of **oil** to the (now empty) pan and lower the heat to medium. Add the **red pepper** and **shallot** and fry until softened, 5 mins. Add the **garlic** and cook for 1 minute more. Return the **sweetcorn** to the pan and remove from the heat.



## 4 COOK THE STEAK

Pop another frying pan on high heat. While it gets hot, rub the **steaks** with **oil** and season with **salt** and **pepper**. Once the pan is very hot, lay in the **steaks** and cook for 2½ mins on each side, then remove to a board, cover with foil and rest. ★**TIP:** We like our steak medium-rare but if you like yours medium, give it 2 mins more on each side. Don't wash the pan as we'll use it to make the sauce next!

## 5 MAKE THE SAUCE

Lower the heat to medium. Add the **water** (see ingredients for amount), **stock pot** and **half the chipotle paste** (be careful it's spicy!). Stir to dissolve the **stock pot** and simmer until thickened, 2-3 mins. Add the **crème fraîche**, bring to the boil and then remove from the heat. Taste and add more **chipotle paste** if you like it hot!

## 6 FINISH AND SERVE

Reheat the **sweetcorn mixture** over medium heat. When the **potato** is crispy, add to the pan and stir through the **coriander**. Season with **salt** and **pepper** to taste. This is your hash! Slice the **steak** as thinly as possible. ★**TIP:** Add any resting juices from the **steak** into your creamy sauce for maximum flavour! Share the **hash** between your plates, top with the **steak** and then drizzle over the **chipotle sauce**. Enjoy!

# 2 PEOPLE INGREDIENTS

Potato, chopped	1 pack
Red Pepper, chopped	1
Echalot Shallot, sliced	1
Coriander, chopped	1 bunch
Garlic Clove, grated	1
Sweetcorn	1 tin
Rump Steak	2
Water*	100ml
Chicken Stock Pot	½
Chipotle Paste	1 tsp
Crème Fraîche 7)	1 small pot

\*Not Included

NUTRITION FOR UNCOOKED INGREDIENTS	PER SERVING 686G	PER 100G
Energy (kcal) (kJ)	698 2920	102 426
Fat (g)	33	5
Sat. Fat (g)	14	2
Carbohydrate (g)	69	10
Sugars (g)	18	3
Protein (g)	41	6
Salt (g)	2.26	0.33

## ALLERGENS

7) Milk

**Chicken Stock Pot:** Water, Yeast Extract, Salt, Sugar, Stabiliser: Tara Gum, Dried Chicken, Natural Flavouring, Onion Juice, Ground Turmeric, Ground Sage, Ground White Pepper, Antioxidant: Rosemary Extract.

Wash your hands before and after handling ingredients. Wash fruit and vegetables – but not meat and poultry! Use different chopping boards, knives and utensils for raw and ready-to-eat foods, or wash these in between uses.

## THUMBS UP OR THUMBS DOWN?

Either way we want to know what you think! Feedback is what makes us tick, so head online or use our app to rate this recipe or get in touch via: [hello@hellofresh.co.uk](mailto:hello@hellofresh.co.uk)

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