

Chipotle Steak with Piri Piri Roasted New Potatoes and Broccoli





HELLO BROCCOLI

This vegetable is actually a flower head. Each of those tiny little green dots is a bud!





Rump Steak

New Potatoes





Broccoli

Sour Cream



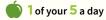


Piri Piri Seasoning Chipotle paste





Rapid





You may have heard of a chipotle, maybe you've even cooked with one before, but do you know exactly what a chipotle pepper is...? A chipotle pepper is simply a smoked, dried jalapeño. That's it! Their distinct smokey flavour works brilliantly with tonight's flash fried steak, and we've put out the fire a little by mixing it with sour cream to create a showstopping sauce. Big beautiful flavour in 25 minutes? Yes please!



Our fruit and veggies need a little wash before you use them! Make sure you've got two Baking Trays, a Frying Pan and a Small Bowl. Now, let's get cooking!



PREP THE INGREDIENTS

- Preheat your oven to 220°C
- Take your **steak** out the fridge and let it come to room temperature.
- Roughly chop the new potatoes into 2cm chunks (no need to peel).



ROAST THE POTATOES

- Place the potatoes, piri piri seasoning and a splash of **olive oil** on a baking tray and toss to coat.
- Ensure your **potatoes** are spread out evenly and pop on the top shelf of your oven, 25 mins.
- TIP: Shake the tray halfway.



COOK THE BROCCOLI

- Place **broccoli florets** on another baking tray with a drizzle of oil, pinch of salt and grind of black pepper.
- Roast on the middle shelf of your oven until slightly crispy, 12-15 mins.



7)Milk

Rump Steak

Broccoli, florets

Piri piri seasoning

Sour Cream 7)

Chipotle paste

NUTRITION PER

Energy (kcal) (kJ)

Fat (g)

Sat. Fat (g)

Sugars (g)

Protein (g)

ALLERGENS

Salt (g)

Carbohydrate (g)

New Potatoes, chopped

Piri piri seasoning: Sugar, Salt, Dextrose, Onion Granules, Lemon Powder, Pepper Black Ground, Sodium Di-Acetate (E262), Citric Acid (E330), Rubbed Rosemary, Ground Pimento, Garlic Powder, Red Bell Peppers, Oregano Leaves, Rapeseed Oil, Turmeric Extract, Thyme Rubbed, Parsley Flakes, Silicium Dioxide (E551), Birds Eye Chilli Powder, Lemon Oil.

INGREDIENTS

PER SERVING 542

2289

28

14

38

10

35

1.94

1 pack

1 pack

½ pot

1 tbsp

PER 100G

111

470

2

0.4

40g

Chipotle paste: Oak Smoked Red Pepper Puree, Oak Smoked Red Chilli Puree, White Wine Vinegar, White Onion Puree, Rapeseed Oil, Smoked Paprika, Tomato Paste, Chipotle Powder (7%), Water, White Sugar, Cornflour, Dried Red Peppers, Salt, Acidity Regulator: Acetic Acid, Ground Cumin, Dried Red Chilli, Maize Starch, Preservative: Potassium Sorbate.



FRY THE STEAK

- Season each **steak** with a pinch of **salt**.
- Add a splash of **oil** in a frying pan on a high heat. When very hot, carefully add the **steaks**. For a medium steak, cook 3 mins each side. **TIP:** If you like your steak well done, cook for two minutes longer on each side.
- Once cooked, remove from the pan and rest for a few mins.



MAKE THE SAUCE

• Meanwhile, in a small bowl, stir the chipotle paste into the sour cream.



FINISH AND SERVE

- Slice the steak diagonally into 1cm strips.
- Serve your steak drizzled with the chipotle dressing alongside the **broccoli** and roasted **new potatoes**. Tuck in!



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. You can even give us a call and chat to us directly on 0207 138 9055, or shoot an email to hello@hellofresh.co.uk and we'll get back to you.

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









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