



# 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

MEAL BAG

25 mins

Rapid

1 of your 5 a day

Medium Heat

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!



## BEFORE YOU START

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!



### 1 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).



### 2 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.



### 3 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.



### 4 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.



### 5 MAKE THE SAUCE

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



### 6 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!

## 2 PEOPLE INGREDIENTS

Rump Steak	2	
New Potatoes, chopped	1 pack	
Broccoli, florets	1 pack	
Sour Cream <sup>7)</sup>	½ pot	
Piri piri seasoning	1 tbsp	
Chipotle paste	40g	
NUTRITION PER	PER SERVING	PER 100G
Energy (kcal)	542	111
(kJ)	2289	470
Fat (g)	28	6
Sat. Fat (g)	14	3
Carbohydrate (g)	38	8
Sugars (g)	10	2
Protein (g)	35	7
Salt (g)	1.94	0.4

#### ALLERGENS

<sup>7)</sup>Milk

**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, Silicon Dioxide (E551), Birds Eye Chilli Powder, Lemon Oil.

**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.

#### 👍 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](mailto:hello@hellofresh.co.uk) and we'll get back to you.

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