



# Chipotle Steak Tacos and Chimichurri Tomato Salad

with Cheddar Cheese and Sweet Potato Wedges

Street Food 35 Minutes • Medium Spice • 2 of your 5 a day

29



Butter



Sweet Potato



Mexican Spice



Baby Gem Lettuce



Baby Plum Tomatoes



Flat Leaf Parsley



Red Chilli



Cheddar Cheese



Red Wine Vinegar



Chipotle Paste



Beef Sizzler Steaks



Mayonnaise



Soft Shell Tacos

## Before you start

Our fruit and veggies need a little wash before you use them!

## Cooking tools, you will need:

Large Baking Tray, Grater, Bowl, Large Frying Pan, and Aluminum Foil.

## Ingredients

	2P	3P	4P
Butter <b>7)</b> **	30g	45g	60g
Sweet Potato**	1	2	2
Mexican Spice	1 pot	¾ pot	1 pot
Baby Gem Lettuce**	1	2	2
Baby Plum Tomatoes	250g	375g	500g
Flat Leaf Parsley**	1 pack	1 pack	1 pack
Red Chilli**	½	¾	1
Cheddar Cheese <b>7)</b> **	60g	90g	120g
Red Wine Vinegar <b>14)</b>	1 sachet	2 sachets	2 sachets
Olive Oil*	1 tbsp	1 ½ tbsp	2 tbsp
Chipotle Paste	1 sachet	1 sachet	2 sachets
Beef Sizzler Steaks**	4 steaks	6 steaks	8 steaks
Mayonnaise <b>8)</b> <b>9)</b>	2 sachets	3 sachets	4 sachets
Soft Shell Tacos <b>13)</b>	6	9	12

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	644g	100g
Energy (kJ/kcal)	4084 / 976	634 / 151
Fat (g)	44	7
Sat. Fat (g)	20	3
Carbohydrate (g)	90	14
Sugars (g)	17	3
Protein (g)	51	8
Salt (g)	2.87	0.45

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

**7)** Milk **8)** Egg **9)** Mustard **13)** Gluten **14)** Sulphites

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

## Contact

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HelloFresh UK

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1



## Get Started

Preheat your oven to 200°C. Take the **butter** out of the fridge so it can soften slightly. Chop the **sweet potatoes** into 2cm wide wedges (no need to peel). Pop the **wedges** on a large baking tray in a single layer. Drizzle with **oil**, sprinkle over the **Mexican spice** then season with **salt** and **pepper**. Toss to coat, then spread out and roast on the top shelf of your oven until golden, 25-30 mins. Turn halfway through cooking. **Tip:** Use two baking trays if necessary, you want the potatoes nicely spread out.

2



## Get Prepped

Trim the root from the **baby gem lettuce** then half lengthways. Thinly slice widthways. Halve the **tomatoes**. Roughly chop the **parsley** (stalks and all). Halve the **chilli** lengthways, deseed then finely chop. Coarsely grate the **cheese**.

3



## Tomato Salad Time!

While the **wedges** cook, pop the **tomatoes** in a bowl with **half** the **parsley** and the **red chilli** along with the **red wine vinegar** and **olive oil** (see ingredients for amount). Season with **salt** and **pepper**, mix together then set aside. Pop the **butter** into a small bowl and mix with **half** the **chipotle paste** and the remaining **parsley**. Season with **salt** and **pepper** then set aside.

4



## Cook the Steaks

Heat a drizzle of **oil** in a large frying pan on high heat. Season the **steaks** with **salt** and **pepper**. When the **oil** is hot, lay the **steaks** in the pan and cook for 45 seconds on each side. **IMPORTANT:** The steak is safe to eat when the outside is cooked. Transfer the **steaks** to a plate and divide the **chipotle butter** between the tops of the **steaks**. Cover with foil and leave to rest for 5 mins.

5



## Taco Time!

Pop the **mayonnaise** into a separate small bowl with the remaining **chipotle**. Mix well and season with **salt** and **pepper**. Pop the **tacos** onto a baking tray and add into the oven to warm through for 2-3mins. Thinly slice the **steaks**, making sure you keep the **melted chipotle butter**.

6



## Serve!

Divide the **tacos** between plates and spread **half** of the **chipotle mayo** over them. Top with the **lettuce** and **tomato salad**. Divide the **sliced steaks** between them, spoon over the **melted chipotle butter** and scatter over the **grated cheese**. Serve with the **sweet potato wedges** on the side with any leftover **chipotle mayo** alongside.

## Enjoy!

**There may be changes to ingredients in recipes:**

**Allergens:** Always check the packaging of individual products/ingredients for up to date information.

**Missing Ingredients:** You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.