



Mexican Steak & Jalapeño Slaw with Corn Chips & Tomato Salsa

FRESH & FAST

Box to plate: 15 mins

Grab your
Fresh & Fast
Meal Kit



Nutrition Per Serving: Energy 2899kJ (693Cal) | Protein 39.6g | Fat, total 38.5g - saturated 8g | Carbohydrate 41.3g - sugars 13.2g | Sodium 1226mg
Spicy (Pickled jalapeños) | The quantities provided above are averages only.

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Get ready

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You'll need

(along with the basics)

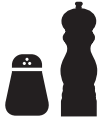


Large Frying Pan

From the pantry



Olive Oil



Salt & Pepper

From the cool pouch

	2P	4P
Beef Rump	1 small pkt	1 large pkt
Pickled Jalapeños	1 medium pkt	1 large pkt
Deluxe Slaw Mix	1 medium bag	1 large bag
Garlic Aioli	1 pkt (50g)	1 pkt (100g)
Tomato Salsa	1 medium pkt	1 large pkt
Light Sour Cream	1 medium pkt	1 large pkt

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1. Sizzle



Beef Rump



Tex-Mex Spice Blend

2. Toss



Sweetcorn



Tomato



Pickled Jalapeños (Optional)



Deluxe Slaw Mix



Garlic Aioli

3. Serve



Corn Chips



Tomato Salsa



Light Sour Cream



Coriander

- Place **beef** between two sheets of baking paper. Pound with a rolling pin until slightly flattened (this ensures it's extra tender!)
- In a bowl, combine **spice blend, beef** and **olive oil**
- Heat **oil** in a frying pan over high heat
- Cook **beef** for **5-6 mins** or until cooked to your liking. Transfer to a plate

- Drain **corn**. Roughly chop **tomato** and **pickled jalapeños** (if using)
- In a separate bowl, combine **corn, tomato, jalapeños, slaw mix** and **garlic aioli**
- Toss and season

- Slice **steak**
- Plate up **steak** and **slaw**
- Serve with **corn chips, tomato salsa, sour cream** and torn **coriander**



Top Steak Tips!

1. Use paper towel to pat steak dry before seasoning.
2. Check if steak is done by pressing on it gently with tongs - rare steak is soft, medium is springy and well-done is firm.
3. For ultimate tenderness, let steak rest on a plate for 5 minutes before slicing.