



Carne Asada Steak Tacos

with Salsa and Side Salad

20-min



Beef Steak



Flour Tortillas, 6-inch



Lime



Cilantro



Baby Tomatoes



Onion, chopped



Mexican Seasoning



Cheddar Cheese, shredded



Spring Mix



Sour Cream

HELLO CARNE ASADA

This Mexican-inspired steak dish gets a quick marinade with lots of bold flavours.

Start here

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Bust Out

Baking sheet, medium bowl, measuring spoons, zester, aluminum foil, large bowl, small bowl, whisk, paper towels

Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Flour Tortillas, 6-inch	6	12
Lime	1	2
Cilantro	7 g	14 g
Baby Tomatoes	113 g	227 g
Onion, chopped	113 g	227 g
Mexican Seasoning	1 tbsp	2 tbsp
Cheddar Cheese, shredded	¼ cup	½ cup
Spring Mix	56 g	113 g
Sour Cream	6 tbsp	12 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Quarter the **tomatoes**. Zest, then juice **half the lime**. Cut **remaining lime** into wedges. Roughly chop **cilantro**.



Warm tortillas

While **steak** and **onions** broil, wrap the **tortillas** in foil and place in the **bottom** of the oven to warm for 4-5 min. (**NOTE**: You can skip this step if you don't want to warm the tortillas!)



Marinate steak

Stir together **half the lime zest**, **Mexican Seasoning** and **1 tbsp oil** (dbl for 4 ppl) in a medium bowl. Season with **salt** and **pepper**. Pat **steak** dry with paper towels. Add **steak** and **onions** to the **marinade**, then toss to coat.



Make salad and salsa

Whisk together **lime juice**, **½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **spring mix** and **half the tomatoes**, then season with **salt** and **pepper**. Toss to combine. Stir together **remaining tomatoes**, **broiled onions**, **half the cilantro**, **remaining lime zest** and **½ tbsp oil** (dbl for 4 ppl) in a small bowl. Season with **salt** and **pepper**.



Broil steak and onions

Transfer to a foil-lined baking sheet and arrange in a single layer. Broil **steak** and **onions** in the **middle** of the oven, flipping **steak** halfway through broiling, until **onions** are tender and **steak** is cooked to desired doneness, 6-8 min.**



Finish and serve

Thinly slice **steak**. Divide **tortillas** between plates. Top **each tortilla** with **salsa**, **steak** and **cheese**. Dollop with **sour cream** and sprinkle **remaining cilantro** over top. Squeeze over a **lime wedge**, if desired. Serve **salad** on the side.

Dinner Solved!