



Chipotle Carne Asada Steak Dinner

with Buttery Corn and Heirloom Pico Salsa

Special Plus 45 Minutes



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CUSTOM RECIPE

This is a Custom Recipe. If you chose to add your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!



Striploin Steak



Shrimp



Basmati Rice



Corn on the Cob



Baby Heirloom Tomatoes



Cilantro



Shallot



Lime



Chipotle Sauce



Feta Cheese, crumbled



Vegetable Stock Powder



Mexican Seasoning



Soy Sauce

HELLO CHIPOTLE SAUCE

An effortless way to add sweet, smoky heat to any dish!

Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

Baking sheet, measuring spoons, shallow dish, silicone brush, zester, aluminum foil, medium pot, large bowl, small bowl, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Striploin Steak	370 g	740 g
Shrimp	285 g	570 g
Basmati Rice	¾ cup	1 ½ cups
Corn on the Cob	2	4
Baby Heirloom Tomatoes	113 g	227 g
Cilantro	14 g	28 g
Shallot	50 g	100 g
Lime	1	2
Chipotle Sauce	2 tbsp	4 tbsp
Feta Cheese, crumbled	¼ cup	½ cup
Vegetable Stock Powder	1 tbsp	2 tbsp
Mexican Seasoning	1 tbsp	2 tbsp
Soy Sauce	½ tbsp	1 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		

Salt and Pepper*

* Pantry items

** Cook steak to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness. Cook shrimp to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional 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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1 Prep and marinate steak

- Zest and juice **half the lime**, then cut **remaining lime** into wedges.
- Add **soy sauce, half the chipotle sauce, 2 tsp (4 tsp) Mexican Seasoning** and **1 tsp (2 tsp) lime juice** to a shallow dish. Stir to combine.
- Pat **steak** dry with paper towels. Add **steak** to dish with **marinade**. Turn **steak** a few times to coat evenly. Set aside.



4 Cook steak

- When hot, add **1 tbsp (2 tbsp) oil**, then **steak**. Sear until lightly charred, 1-2 min per side. (**NOTE:** It's okay if steak doesn't cook all the way through at this step.)
- Remove from heat and transfer to an unlined baking sheet.
- Broil in the **middle** of the oven until cooked to desired doneness, 4-7 min.**
- When **steak** is done, remove from heat and transfer to a plate. Loosely cover with foil and set aside to rest for 3-4 min.



2 Cook rice

- Add **stock powder, 1 tbsp (2 tbsp) butter** and **1 ¼ cups (2 ½ cups) water** to a medium pot. Cover and bring to a boil over high heat.
- Once boiling, add **rice**, then reduce heat to low. Cover and cook, until **rice** is tender and **liquid** is absorbed, 12-14 min.
- Remove from heat. Set aside, still covered.

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp (1 tbsp) oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.** Remove from heat, then transfer to a plate. Rinse and wipe the pan, then reuse to cook **steak** in step 3.



5 Finish prep and make pico

- Meanwhile, melt **1 tbsp (2 tbsp) butter** in a small microwavable bowl. Add **half the lime zest** and **remaining Mexican Seasoning**. Stir to mix.
- Cut **tomatoes** into ¼-inch-thick rounds.
- Peel, then finely chop **shallot**.
- Roughly chop **cilantro**.
- Add **tomatoes, shallots, half the cilantro, 1 tsp (2 tsp) lime juice, ¼ tsp (½ tsp) sugar** and **1 tsp (2 tsp) oil** to a large bowl. Season with **salt** and **pepper**, then stir to combine.



3 Cook corn and prep steak

- While **rice** cooks, husk **corn**, then halve crosswise.
- Add **corn** and **enough water** to cover (by approx. 1-2 inches) to a large pot (use same for 4 ppl). Season with **salt**. Cover and bring to a boil over high heat.
- Once boiling, remove from heat and set aside, still covered.
- Heat a large non-stick pan over medium-high heat.
- While the pan heats, shake off any excess marinade from **steak**. Season with **salt** and **pepper**. (**NOTE:** It's okay if there is still some marinade on the steak!)



6 Finish and serve

- Drain **corn**, then brush with **flavoured butter**.
- Fluff **rice** with a fork. Stir in **remaining lime zest, remaining cilantro** and **any resting beef juices** from the plate.
- Thinly slice **steak**.
- Divide **rice, corn** and **steak** between plates.
- Drizzle **remaining chipotle sauce** over **steak**, then spoon **pico** over top.
- Sprinkle **feta** over **pico** and **rice**.

Top **sliced steak** with **shrimp**.

Dinner Solved!