



Chipotle Beef Rump & Loaded Slaw

with Roasted Tomato Salsa & Corn Chips

FAST & FANCY

Grab your Meal Kit with this symbol



Beef Rump



Tex-Mex Spice Blend



Sweetcorn



Cucumber



Tomato



Baby Leaves



Lemon



Radish



Slaw Mix



Garlic Aioli



Mild Chipotle Sauce



Corn Chips



Roasted Tomato Salsa



Coriander

Prep in: 10-20 mins
Ready in: 15-25 mins

Let's load up this slaw with as many tasty goodies as we can get our hands on. For crunch, toss in some corn chips topped with a tomato salsa and garlic aioli for dipping. Then get those tender beef rump slices in the mix because they add a special touch of flavour that pulls it all together.

Pantry items

Olive Oil

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
beef rump	1 medium packet	2 medium packets OR 1 large packet
Tex-Mex spice blend	1 medium sachet	1 large sachet
sweetcorn	1 medium tin	1 large tin
cucumber	1 (medium)	1 (large)
tomato	1	2
baby leaves	1 small packet	1 medium packet
lemon	½	1
radish	2	4
slaw mix	1 medium packet	1 large packet
garlic aioli	1 medium packet	1 large packet
mild chipotle sauce	1 large packet	2 large packets
corn chips	2 medium packets	4 medium packets
roasted tomato salsa	1 medium packet	1 large packet
coriander	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2979kJ (712Cal)	489kJ (117Cal)
Protein (g)	40.4g	6.6g
Fat, total (g)	40.3g	6.6g
- saturated (g)	7.2g	1.2g
Carbohydrate (g)	50.8g	8.3g
- sugars (g)	14.1g	2.3g
Sodium (mg)	1290mg	212mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns

2024 | CW14



1



Cook the beef

- **See Top Steak Tips (below).** Place **beef rump** between two sheets of baking paper. Pound **beef** with a meat mallet or rolling pin until slightly flattened. Season with **salt** and **pepper**.
- In a medium bowl, combine **beef**, **Tex-Mex spice blend** and a drizzle of **olive oil**.
- In a large frying pan, heat a drizzle of **olive oil** over high heat. When oil is hot, cook **beef**, turning, for **5-6 minutes** (depending on thickness), or until cooked to your liking. Transfer to a plate to rest.

TIP: Pounding the beef ensures that it's extra tender once cooked.

3



Bring it all together

- In a second medium bowl, combine **corn**, **cucumber**, **tomato**, **radish**, **baby leaves**, **slaw mix**, **garlic aioli**, half the **mild chipotle sauce** and a drizzle of **olive oil**. Season to taste.

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.

2



Get prepped

- Meanwhile, drain **sweetcorn**.
- Roughly chop **cucumber**, **tomato** and **baby leaves**. Slice **lemon** into wedges. Thinly slice **radish**.

4



Serve up

- Slice the steak.
- Divide loaded slaw between plates. Top with steak, remaining mild chipotle sauce, **corn chips** and **roasted tomato salsa**.
- Tear over **coriander** to serve. Enjoy!

Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate