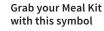


FAST & FANCY











Spice Blend





Sweetcorn

Cucumber









Lemon

Radish









Mild Chipotle Sauce

Corn Chips



**Roasted Tomato** 

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

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	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	1/2	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	

<sup>\*</sup>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.



#### 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.



## 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.



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



# 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!

#### **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.



### Rate your recipe

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#### We're here to help!

Scan here if you have any questions or concerns