



# Mexican Steak & Avocado Slaw with Corn Chips & Sour Cream

**FRESH & FAST** Box to plate: 15 mins

Grab your  
Fresh & Fast  
Meal Kit



**Nutrition Per Serving:** Energy 3964kJ (947Cal) | Protein 44.5g | Fat, total 63.5g - saturated 17.9g | Carbohydrate 47.9g - sugars 13.3g | Sodium 1015mg  
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
<b>Beef Rump</b>	<b>1 pkt</b>	<b>1 pkt</b>
<b>Slaw Mix</b>	<b>1 bag (150g)</b>	<b>1 bag (300g)</b>
<b>Sour Cream</b>	<b>1 medium pkt</b>	<b>1 large pkt</b>

## Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.co.nz/foodinfo](http://hellofresh.co.nz/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. Chop



Sweetcorn



Avocado



Tomato



Baby Spinach Leaves



Lemon



Slaw Mix



Chipotle Sauce



Sour Cream

## 3. Toss



Corn Chips



Coriander

- Place **beef** between two sheets of baking paper. Pound with rolling pin until slightly flattened (this ensures it's extra tender!)
- In a bowl, combine **beef** and **spice blend** with a drizzle of **olive oil**. Season
- 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**
- Cut **avocado** in half, scoop out flesh and roughly chop
- Roughly chop **tomato** and **spinach**. Slice **lemon**
- In a bowl, combine **corn**, **avocado**, **tomato**, **spinach**, **slaw mix**, 1/2 the **chipotle sauce**, 1/2 the **sour cream**, a squeeze of **lemon juice** and a drizzle of **olive oil**. Season

- Slice **steak**
- Plate up **slaw** and **steak**
- Serve with **corn chips**, torn **coriander**, remaining **chipotle** and **sour cream** and **lemon wedges**

