



Chipotle Butter Steak Strips

WITH CORN AND POBLANO RICE

Express



Prep & Cook Time

15 MIN

Cook Within

4 DAYS

Difficulty Level

EASY

Spice Level

SPICY

You Will Need

Olive Oil, Salt, Pepper
Medium Non-Stick Pan,
Mixing Bowl, Large Non-Stick
Pan

Ingredients

- 1 Poblano Pepper
- 1 oz. Sour Cream
- 2.88 oz. Minute Rice
- 3 oz. Corn Kernels
- 2 1/2 tsp. Chipotle Pesto
- 1/2 oz. Grated Cotija Cheese
- .6 oz. Butter
- 1 Lime
- 1/4 oz. Cilantro

Customize It Options

- 10 oz. Steak Strips
- 16 oz. Shrimp
- 10 oz. Diced Boneless Skinless Chicken Breasts
- 20 oz. Double Portion Steak Strips

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/19868

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry



1. Prepare the Ingredients

- Stem **cilantro** and tear leaves.
- Halve **lime**. Cut one half into wedges and juice the other half.
- Stem **poblano**, seed, and cut into 1/4" dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*

Customize It Instructions

- If using **20 oz. steak strips**, follow same instructions as 10 oz. steak strips, working in batches if necessary.
- If using **diced chicken breasts**, pat dry. Follow same instructions as steak strips in Step 3, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using **shrimp**, pat dry. Follow same instructions as steak strips in Step 3, stirring occasionally until shrimp reach minimum internal temperature, 2-3 minutes per side.



2. Cook the Rice

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **poblanos** (to taste) and **corn** to hot pan and stir occasionally until browned, 3-4 minutes
- Add **rice**, 1/2 tsp. **salt**, a pinch of **pepper**, and 1 cup **water**. Stir occasionally until rice is tender water is absorbed, 5-7 minutes.
- Remove from burner.
- While rice cooks, continue recipe.



3. Cook the Steak Strips

- Pat **steak strips** dry. Coarsely chop, then separate pieces. Season all over with 1/4 tsp. **salt**.
- Place a medium non-stick pan over medium-high heat and add 1 tsp. **olive oil**. Add steak strips to hot pan and stir occasionally until no pink remains and steak strips reach a minimum internal temperature of 145 degrees, 4-6 minutes.
- Add **pesto** (to taste) and **butter** and stir until melted and combined, 30-60 seconds.
- Remove from burner. Rest, 3 minutes.
- While steak strips cook, continue recipe.



4. Make Crema and Finish Dish

- In a mixing bowl, combine 2 tsp. **lime juice**, **sour cream**, and a pinch of **salt**.
- Plate dish as pictured on front of card, topping **rice** with **steak strips**, **crema**, **cheese**, and **cilantro**. Squeeze **lime wedges** over to taste. Bon appétit!