



Carne Asada Steak

WITH JALAPEÑO POPPER POTATO GRATIN

Oven-Ready Plus



Prep & Cook Time

20-30 MIN

Cook Within

6 DAYS

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray
Medium Non-Stick Pan

Difficulty Level

EASY

Spice Level

SPICY

Ingredients

4 fl. oz. Cream Sauce Base
12 oz. Sirloin Steaks
2 oz. Chimichurri
8 oz. Cooked Diced Red Potatoes
7 oz. Diced Jalapeño Pepper
½ tsp. Cilantro Lime Pepper Salt
1 oz. Grated Parmesan Cheese
½ oz. Crispy Jalapeños

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/20689

*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, sesame, 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.



1. Start the Jalapeño and Steaks

- Turn oven on to 400 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Spray provided tray with **cooking spray**.
- Combine **diced jalapeños** (use less if spice-averse), 1 tsp. **olive oil**, and a pinch of **salt** and **pepper** in provided tray. Spread into an even layer.
- Bake uncovered in hot oven, 8 minutes.
- While jalapeños bake, pat **steaks** dry, and season both sides with **cilantro lime pepper salt**.
- Place a medium non-stick pan over medium heat and add 2 tsp. olive oil. Add steaks to hot pan and sear until browned, 1-2 minutes per side.
- Remove from burner.



2. Add the Potatoes

- Drain **potatoes** and gently pat dry.
- Carefully remove tray from oven. Stir in potatoes, **cream base**, and half the **cheese** (reserve remaining for topping). Push to one side. Top with remaining cheese and half the **crispy jalapeños** (to taste; reserve remaining for garnish).
- Place seared **steaks** in empty side of tray and top with half the **chimichurri** (reserve remaining for garnish).



3. Bake the Meal

- Bake uncovered in hot oven until **potatoes** are heated through and **steaks** reach a minimum internal temperature of 145 degrees, 6-10 minutes.
- Carefully remove from oven. Rest, 3 minutes.
- To serve, top steaks with remaining **chimichurri** and potatoes with remaining **crispy jalapeños** (to taste). Bon appétit!