

Salsa Verde Steak Strips

WITH CILANTRO LIME RICE **Express**

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Prep & Cook Time	Cook Within	You Will Need	
15 MIN	4 DAYS	Olive Oil, Salt Mixing Bowl, Microwave-Safe	
Difficulty Level	Spice Level SPICY	Bowl, Large Non-Stick Pan	

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/25005

*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.

Ingredients

- → 4 oz. Fire Roasted Salsa Verde 1 fl. oz. Red Cooking Wine
 - 2 oz. Sour Cream
 - 4 tsp. Beef Flavor Demi-Glace Concentrate
- ▶1 Poblano Pepper1 tsp. Fajita Seasoning8 oz. Cilantro Lime Rice

Customize It Options

10 oz. Steak Strips

10 oz. Diced Boneless Skinless Chicken Breasts

12 oz. Boneless Skinless Chicken Breasts

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

Before You Cook

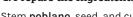
All cook times are approximate based on testing.

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



Customize It Instructions

- If using diced chicken breasts, pat dry and season all over with fajita seasoning. Follow same instructions as steak strips in Step 2, stirring occasionally until chicken reaches minimum internal temperature, 5-7 minutes.
- If using whole chicken breasts, pat dry, and on a separate cutting board, cut into 1" dice. Follow same instructions as above.



- Stem **poblano**, seed, and cut into ½" 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.
- Pat steak strips dry. Coarsely chop, then separate pieces. Season all over with fajita seasoning.



2. Cook the Poblanos and Steak Strips

- Place a large non-stick pan over medium-high heat and add 1 tsp. olive oil. Add poblanos (to taste) and a pinch of salt to hot pan and stir occasionally until tender, 3-4 minutes.
- Add steak strips and stir occasionally until starting to brown, 2-3 minutes.
- Add wine and cook until almost completely evaporated, 30-60 seconds.
- Add demi-glace and stir occasionally until sauce coats mixture, no pink remains on steak strips, and steak strips reach a minimum internal temperature of 145 degrees, 1-2 minutes.
- Remove from burner. Rest, 3 minutes.
- While steak strips cook, continue recipe.



4. Make Creamy Salsa and Finish Dish

- In a mixing bowl, combine sour cream and salsa (to taste).
- Plate dish as pictured on front of card, topping rice with steak mixture and garnishing with creamy salsa. Bon appétit!



3. Heat the Rice

- Remove rice from packaging and place in a microwave-safe bowl with 2 Tbsp. water. Cover with a damp paper towel. Microwave covered until warm, 2-3 minutes.
- Carefully remove from microwave. Fluff rice with a fork.

