



# Salsa Verde Steak Strips

WITH CILANTRO LIME RICE

Express



## Prep & Cook Time

15 MIN

## Cook Within

4 DAYS

## You Will Need

Olive Oil, Salt  
Mixing Bowl, Microwave-Safe  
Bowl, Large Non-Stick Pan

## Difficulty Level

EASY

## Spice Level

SPICY

## 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 Pepper
  - 1 tsp. Fajita Seasoning
  - 8 oz. Cilantro Lime Rice
- ### Customize It Options
- 10 oz. Steak Strips
  - 10 oz. Diced Boneless Skinless Chicken Breasts
  - 12 oz. Boneless Skinless Chicken Breasts

## 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](http://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.

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 **poblano**, seed, and cut into 1/2" 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**.

### 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.



### 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.



### 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.



### 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!