



NUTRITION *per serving* 48g carbohydrates 49g fat 57g protein 1668mg sodium



Calories
819



Prep & Cook Time
25-35 min.



Cook Within
6 days



Difficulty
Intermediate



Spice Level
Mild

IN YOUR BOX

- 1 Ear of Corn
- 2 Jalapeño Peppers
- 2 Sirloin Steaks
- 3 oz. Corn Muffin Mix
- 1 oz. Shredded Cheddar Cheese
- 2 fl. oz. Liquid Egg
- ½ tsp. Powdered Ranch Seasoning
- 2 oz. Sour Cream

CONTAINS: milk, eggs, wheat
Packaged in a facility that also packages peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Baking Sheet
- Mixing Bowl
- Medium Non-Stick Pan

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Ranch Steak and Jalapeño Popper Fritters

with fresh corn and cheddar cheese

BEFORE YOU COOK

- ❑ Take a minute to read through the recipe before you start—we promise it will be time well spent!
- ❑ Preheat oven to **425 degrees**
- ❑ Thoroughly rinse produce and pat dry
- ❑ Prepare a baking sheet with foil and cooking spray

WHILE YOU COOK

- ❑ Color changes in vacuum-packaged red meat from red to reddish-brown are normal, as a result of a naturally occurring chemical reaction called oxidation. Use your judgment! Please don't cook protein if you notice an odor, a glassy sheen, or unusual stickiness.
- ❑ **Spice Alert!** Removing seeds from **jalapeño** greatly reduces its spiciness. Control the spice level of this dish by using less jalapeño or omitting entirely for a mild-but-still-delicious meal. Be sure to wash hands, utensils, and cutting board after working with jalapeño. Speaking of jalapeño, it is used twice. **Minced jalapeño** is added to fritters, and **jalapeño rounds** garnish dish.

FROM THE CHEF

For easy fritter mixture release, spray ¼ cup measure with cooking spray. You can also use the bottom of the cup measure to flatten the fritters in the pan.

Did you know...

While ranch dressing is very popular in the United States, it is virtually unknown in many other parts of the world. Snack foods outside the U.S. that do use the seasoning sometimes refer to it as "American" flavor.



1

Prepare the Ingredients

Shuck **corn**, rinse, and carefully remove kernels from cob. Stem **jalapeños** and cut a few rounds from stem end of one. Halve, seed, remove ribs, and mince remaining jalapeño. *Retain seeds if you prefer more spice.* Pat **steaks** dry.



4

Cook the Steaks

Return pan used to fry fritters to medium-high heat. Add 1 tsp. **olive oil** and **steaks** to hot pan. Cook until well-browned and steaks reach a minimum internal temperature of 145 degrees, 4-5 minutes per side. Transfer steaks to a plate.



2

Make the Fritter Mixture

Stir together **corn muffin mix**, **corn**, **cheese**, **liquid egg**, **minced jalapeño** (to taste), ¼ tsp. **salt**, and a pinch of **pepper** in a mixing bowl until batter is very thick, like a biscuit dough.



5

Season the Steaks

Mix **ranch seasoning** with 1 tsp. **olive oil**. Brush ranch-oil mixture on **cooked steaks** and rest 3 minutes.



3

Fry the Fritters

Place a medium non-stick pan with 1 Tbsp. **olive oil** over medium heat. Working in batches, scoop ¼ cup **fritter mixture** into pan to make three fritters, flatten scoops to ½" thickness, and cook until browned, 1-3 minutes per side. Transfer to prepared baking sheet and repeat with remaining fritter mixture, making six fritters total. Bake until warmed through, 6-8 minutes. Wipe pan clean and reserve. While fritters bake, cook steaks.



6

Finish the Dish

Serve **steaks** on a plate alongside **fritters**. Garnish fritters with **sour cream** and **jalapeño rounds** (to taste).