

# Mexican Beef Rump with Corn Chips & Creamy Avo-Corn Slaw

Grab your Fresh & Fast Meal Kit







# Get ready

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give you fruit and veggies a wash.

### You'll need

(along with the basics)



## From the pantry



### From the cool pouch

	2P	4P
Beef Rump	1 small pkt	1 large pkt
Slaw Mix	1 small bag	1 large bag
Light Sour Cream	1 medium pkt	1 large pkt

# 1. Sizzle



Tex-Mex Spice Blend

# 2. Chop Tomato Avocado Baby Spinach Leaves Lemon Sweetcorn Slaw Mix Light Sour Cream

# 3. Toss





ips Coriander

- Place beef between two sheets of baking paper. Pound with a meat mallet or rolling pin until slightly flattened
- In a bowl, combine spice blend and a drizzle of olive oil. Season, then add beef, turning to coat.
- In a frying pan, heat oil over high heat. Cook beef, turning, for 3-6 mins (depending on thickness), or until cooked to your liking. Transfer to a plate to rest

- Roughly chop tomato, avocado and spinach. Slice lemon into wedges
- Drain corn
- In a bowl, combine corn, spinach, slaw mix, tomato, avocado, 1/2 the mild chipotle sauce, 1/2 the sour cream, a squeeze of lemon and a drizzle of olive oil. Toss, then season
- Slice beef
- Plate up steak, slaw and corn chips (1/2 packet for 2P / 1 packet for 4P).
   Top with remaining chipotle sauce and sour cream
- Tear over coriander. Serve with remaining lemon wedges

# Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.





