



Chipotle Honey Butter 21 Day Aged Rump Steak with Cheesy Chive Chips and Charred Corn Slaw

Premium 30-35 Minutes • Medium Spice • 1 of your 5 a day

29



-  21 Day Aged British Rump Steaks
-  Potatoes
-  Sweetcorn
-  Mature Cheddar Cheese
-  Chives
-  Mayonnaise
-  Coleslaw Mix
-  Chipotle Paste
-  Honey
-  Unsalted Butter
-  Burger Sauce

Pantry Items
Oil, Salt, Pepper

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep. Ingredients in **red** are hot!

Cooking tools

Baking tray, sieve, frying pan, grater, kitchen scissors, bowl and aluminium foil.

Ingredients

| Ingredients | 2P | 3P | 4P |
|-----------------------------------|-----------|-----------|-----------|
| 21 Day Aged British Rump Steaks** | 2 | 3 | 4 |
| Potatoes | 450g | 700g | 900g |
| Sweetcorn | 160g | 340g | 340g |
| Mature Cheddar Cheese** | 60g | 90g | 120g |
| Chives** | 1 bunch | 1 bunch | 2 bunches |
| Mayonnaise 8 9 | 64g | 96g | 128g |
| Coleslaw Mix** | 120g | 240g | 240g |
| Chipotle Paste | 20g | 30g | 40g |
| Honey | 15g | 22g | 30g |
| Unsalted Butter** 7 | 20g | 30g | 40g |
| Burger Sauce 8 9 | 45g | 75g | 90g |
| Pantry | 2P | 3P | 4P |
| Water for the Sauce* | 75ml | 115ml | 150ml |

*Not Included **Store in the Fridge

Nutrition

| Typical Values | Per serving | Per 100g |
|-------------------------|-------------|----------|
| for uncooked ingredient | 658g | 100g |
| Energy (kJ/kcal) | 3543/847 | 539/129 |
| Fat (g) | 43.6 | 6.6 |
| Sat. Fat (g) | 16.2 | 2.5 |
| Carbohydrate (g) | 67.5 | 10.3 |
| Sugars (g) | 18.1 | 2.8 |
| Protein (g) | 48.5 | 7.4 |
| Salt (g) | 2.19 | 0.33 |

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **8**) Egg **9**) Mustard

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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Chip, Chip, Hooray

Preheat your oven to 220°C/200°C fan/gas mark 7. Remove the **steaks** from your fridge to allow them to come up to room temperature.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop the **chips** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



Fry the Steaks

When the **chips** have 15 mins remaining, return the frying pan to high heat with a drizzle of **oil**.

Season the **steaks** with **salt** and **pepper**. **TIP:** Rump steaks naturally vary in shape, so adjust the following timings depending on how you like yours cooked.

Once very hot, lay the **steaks** into the pan and fry until browned and medium-rare, about 5 mins. Turn halfway through. **TIP:** Cook each side for 1 min more if you like it more well done.

Once cooked, transfer to a board, cover with foil and allow to rest for a couple of mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. The steak is safe to eat when browned on the outside.



Get Frying

Meanwhile, drain the **sweetcorn** in a sieve.

Heat a drizzle of **oil** in a large frying pan on high heat.

Once hot, add the **sweetcorn** and cook until charred, 5-6 mins. Adjust the heat if necessary. Stir only twice during this time - you want the **sweetcorn** to pick up some nice colour.



Chipotle Honey Butter Time

When the **chips** have 5 mins remaining, sprinkle over the **cheese**, then return to the oven for the remaining cook time.

Meanwhile, while the **steaks** are resting, clean the frying pan, then return to medium-high heat.

Once hot, add the **chipotle paste** and fry for 1 min, then stir in the **water for the sauce** (see pantry for amount) and **honey**. **TIP:** If your honey has hardened, put the sachet in a bowl of hot water for 1 min to loosen.

Bring to a boil, then reduce the heat and simmer until thickened, 3-4 mins. Stir the **butter** into the **sauce** until melted.



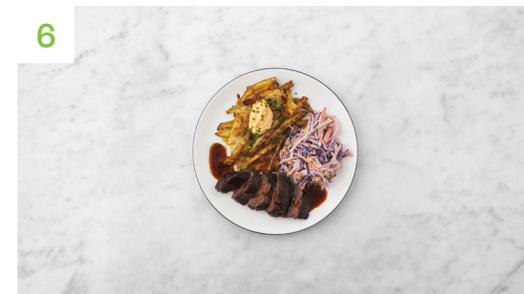
Finish Prepping

While the **corn** chars, grate the **cheese**.

Finely chop the **chives** (use scissors if easier).

In a large bowl, mix together the **mayo**, **coleslaw mix** and **half** the **chives**. When the **corn** is charred, stir it into the **slaw** and season with **salt** and **pepper**.

Wipe out the (now empty) frying pan.



Serve Up

When everything's ready, transfer the **steaks** to your plate and spoon over the **chipotle honey butter sauce**.

Serve the **charred corn slaw** and **cheesy chips** alongside.

Drizzle the **burger sauce** over the **chips** and finish by sprinkling over the remaining **chives**.

Enjoy!