





Steaks and Herb Butter

with Creamy Mash and Maple-Dijon Bacon Asparagus

Special 35 Minutes

Customized Protein + Add ↻ Swap or ×2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)

↻ Swap 	×2 Double 
Striploin Steak 370 g 740 g	Striploin Steak 740 g 1480 g



	
Top Sirloin Steak 285 g 570 g	Bacon Strips 100 g 200 g
	
Russet Potato 2 4	Asparagus 227 g 454 g
	
Cream Cheese 1 2	Garlic, cloves 1 2
	
Chives 7 g 14 g	Dijon Mustard 1/2 tbsp 1/2 tbsp
	
Maple Syrup 2 tbsp 2 tbsp	Red Wine Vinegar 1 tbsp 1 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Milk, unsalted butter, pepper, salt

Cooking utensils | Baking sheet, colander, large non-stick pan, large pot, measuring spoons, paper towels, potato masher, slotted spoon, 2 small bowls, vegetable peeler

1



Cook bacon

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Remove 1 tbsp (2 tbsp) butter from fridge and set aside to come up to room temperature

- Cut **bacon** crosswise into ¼-inch strips.
- Add **bacon** to a dry, large non-stick pan. Cook over medium heat, stirring occasionally, until **bacon** is golden-brown and starts to crisp, 7-9 min.**
- Remove the pan from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate, reserving **bacon fat** in the pan.

4



Cook steaks

🔄 Swap | Striploin Steak

*2 Double | Striploin Steak

- Return the pan with **reserved bacon fat** to medium-high.
- While the pan heats, pat **steaks** dry with paper towels, then season with **salt** and **pepper**. When the pan is hot, add **steaks**. Sear until golden-brown, 1-2 min per side.
- Transfer **steaks** to an unlined baking sheet. Broil in the **top** of the oven until cooked to desired doneness, 4-6 min.** Set aside.

2



Cook potatoes

- Meanwhile, on a clean cutting board, peel, then cut **potatoes** into 1-inch pieces.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium-high. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat.
- Mash **cream cheese**, **1 tbsp** (2 tbsp) **butter** and **3 tbsp** (6 tbsp) **milk** into **potatoes** until creamy. Season with **salt** and **pepper**, to taste.

5



Cook asparagus

- Add **asparagus** and ⅓ cup (⅔ cup) **water** to the same pan. Season with **salt**. Bring to a simmer. Once simmering, cook, stirring occasionally, until water evaporates, 4-5 min. Reduce heat to medium, then add **1 tbsp** (2 tbsp) **butter**. Stir until **butter** melts.
- Add **garlic** and **bacon**. Cook, stirring often, until fragrant, 1 min. Remove the pan from heat. Add **maple-Dijon sauce**. Stir until **asparagus** is coated. Season with **salt** and **pepper**, to taste.

3



Prep

- Meanwhile, combine **half the maple syrup** (use all for 4 ppl), **half the Dijon** (use all for 4 ppl) and **1 tsp** (2 tsp) **vinegar** in a small bowl.
- Thinly slice **chives**.
- Peel, then mince or grate **garlic**.
- Trim and discard bottom 1 inch from **asparagus**.
- Add **1 tbsp** (2 tbsp) **chives** and **1 tbsp** (2 tbsp) **softened butter** to another small bowl. Season with a **pinch of salt**, then mash with a fork until combined. Set aside.

6



Finish and serve

- Thinly slice **steaks**.
- Stir **half the remaining chives** into **mashed potatoes**.
- Divide **mash**, **steaks** and **asparagus** between plates.
- Dollop **herb butter** over **steaks**. Sprinkle **remaining chives** over top.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

4 | Cook steak

🔄 Swap | Striploin Steak

If you've opted to get **striploin steak**, prep and sear in the same way the recipe instructs you to prep and sear the **sirloin steaks**,** then increase broil time to 6-10 min. Continue with the recipe as written.

4 | Cook steak

*2 Double | Striploin Steak

If you've opted for **double striploin steak**, prepare and sear it in the same way the recipe instructs you to cook the **regular portion of striploin steaks**.** Work in batches, if necessary. Increase broil time to 6-10 min. Continue with recipe as written.

** Cook bacon and steak to a minimum internal temperature of 71°C/160°F and 63°C/145°F (for medium-rare), respectively. Steak size will affect doneness.