

Customized Protein Add

Steaks and Herb Butter

with Creamy Mash and Maple-Dijon Bacon Asparagus

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 🦫



🚫 Swap

35 Minutes

2 Double





Striploin Steak 370 g | 740 g

740 g | 1480 g



Top Sirloin Steak



285 g | 570 g





Russet Potato



2 | 4





Cream Cheese



1 | 2





Chives 7 g | 14 g



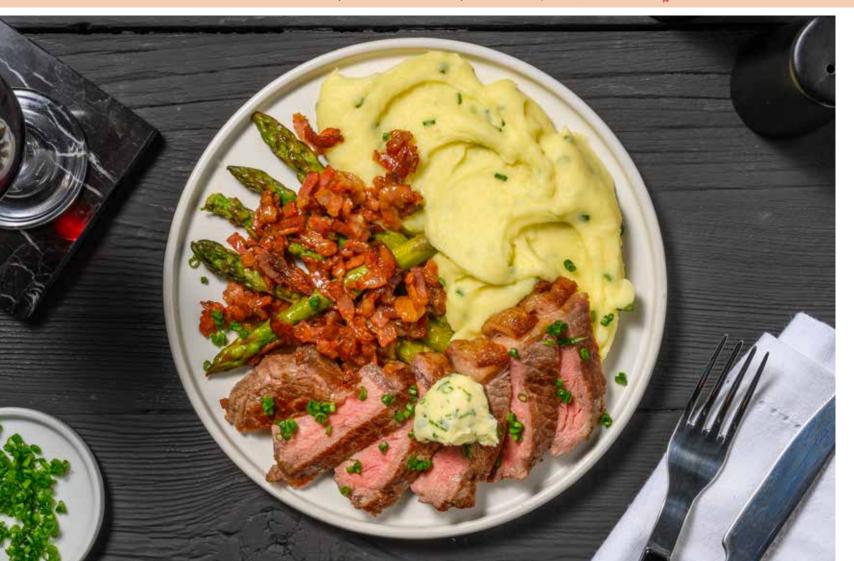
Dijon Mustard 1/2 tbsp | 1/2 tbsp



Maple Syrup 2 tbsp | 2 tbsp



Red Wine Vinegar 1 tbsp | 1 tbsp



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



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.



Cook steaks

🗘 Swap | Striploin Steak

🔀 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.



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.



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.



Cook asparagus

- Add asparagus and 1/3 cup (2/3 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.



Finish and serve

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

Measurements within steps

1 tbsp (2 tbsp) 2 person 4 person

oil

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

😢 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.