

HELLO Saucy BBQ Steak with Loaded Brussels and Potato



35 Minutes





Customized Protein Add





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 🦫

Steak 370 g | 740 g

Tenderloin 340 g | 680 g







Top Sirloin Steak 285 g | 570 g

Bacon Strips 100 g | 200 g



Chives 7 g | 14 g

1 | 2



Cheddar Cheese.



shredded ¼ cup | ½ cup

1 tbsp | 2 tbsp





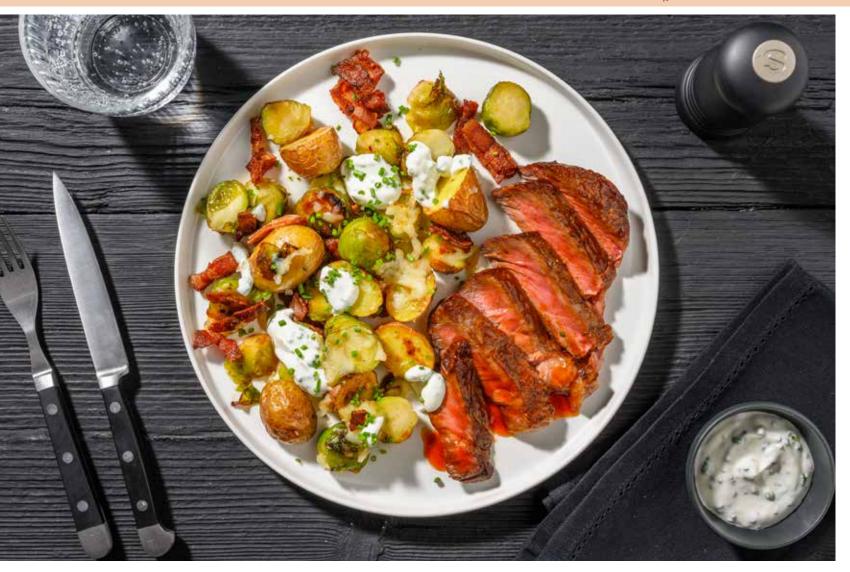


4 tbsp | 8 tbsp

Brussels Sprouts 227 g | 454 g



Sous Vide Potatoes 280 g | 560 g



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. Cooking utensils | Baking sheet, large non-stick pan, measuring spoons, paper towels, parchment paper, silicone brush, slotted spoon, 2 small bowls



Roast potatoes and Brussels sprouts

- Before starting, preheat the oven to 450°F and wash and dry all produce.
- Halve Brussels sprouts.
- Pat **potatoes** dry with paper towels.
- Toss potatoes and Brussels sprouts with 2 tbsp (4 tbsp) oil and half the BBQ seasoning on a parchment-lined baking sheet. Season with salt.
- Roast in the middle of the oven, flipping halfway through cooking, until potatoes are golden-brown, and Brussels sprouts are tender, 15-18 min.



Fry bacon

- Meanwhile, cut bacon into ¼-inch strips.
- Heat a large non-stick pan over medium-high heat.
- When hot, add bacon. Cook, stirring occasionally, until crispy, 5-7 min.**
- Remove pan from the heat. Using a slotted spoon, transfer **bacon** to a small bowl. Set aside.
- Carefully wipe the pan clean.



Finish prep

🗘 Swap | Striploin Steak

🗘 Swap | Beef Tenderloin

- Thinly slice the chives.
- Stir together sour cream and half the chives to a small bowl. Set aside.
- Pat steak dry with paper towel, then season with salt, pepper and remaining BBQ seasoning.

3 | Finish prep

the sirloin steak.**

Measurements

3 | Finish prep

within steps

Swap | Beef Tenderloin

O Swap | Striploin Steak

If you've opted for **tenderloin steaks**, cook them in the same way the recipe instructs you to cook the **sirloin steaks**.**

1 tbsp

2 person

If you've opted for **striploin steak**, cook it in the same way the recipe instructs you to cook

oil

Ingredient



Cook steak

- Re-heat the large non-stick pan pan over medium-high heat.
- When hot, add 1 tbsp (2 tbsp) oil, then steaks. Pan-fry until cooked to desired doneness, 3-4 min per side.**



Finish potatoes and Brussels sprouts

- When the potatoes and Brussels sprouts are almost done, sprinkle cheese and bacon over top.
- Return the baking sheet to the middle of the oven.
- Bake until the **cheese** is golden brown,
 2-3 min.



Finish and serve

- Brush steaks with BBQ sauce.
- Divide loaded potatoes and Brussels sprouts between plates.
- Dollop with chive sour cream.
- Sprinkle **remaining chives** over top.