



# Steaks and Easy Scalloped Potatoes

## with Herby Mushrooms and Brussels Sprouts

Special 45 Minutes



**Swap** **Double**

Striploin Steak 370 g | 740 g

Striploin Steak 740 g | 1480 g

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](https://www.hellofresh.ca)



You have been entered for a chance to win **1 OF 25 FREE VIDA BBQS!**

Keep ordering from the summer menu throughout June to get more chances to win. Every order of a summer menu recipe gets you an entry into the contest.

Top Sirloin Steak 285 g | 570 g

Russet Potato 3 | 6

Mixed Mushrooms 200 g | 400 g

Brussels Sprouts 170 g | 340 g

Parsley and Thyme 14 g | 14 g

Yellow Onion ½ | 1

Cream 113 ml | 237 ml

Garlic Salt 1 tsp | 2 tsp

Beef Broth Concentrate 1 | 2

Parmesan Cheese, shredded ¼ cup | ½ cup

Cream Sauce Spice Blend 2 tbsp | 4 tbsp

No Purchase Necessary. Mail-in essay permitted as an alternate form of entry. This contest ("Contest") is sponsored and operated by GDE Grocery Delivery E-Services Canada Inc. ("HelloFresh"). Contest open to individuals legally resident in British Columbia, Alberta, Saskatchewan, Manitoba, Ontario, New Brunswick, Prince Edward Island, Nova Scotia, and Newfoundland and Labrador who are the legal age of majority or older in the province of residence at time of entry. Contest closed to residents of Quebec. Contest begins June 5, 2024 at 9:00 a.m. EST and ends on June 30, 2024 at 11:59 p.m. EST. Skill-testing question required. Odds of winning depends on number of eligible entries. No set number of prizes has been allocated to any particular province or region. Limit six entries per person per week. If entering via eligible purchase, only marked summer recipes are eligible. 25 Prizes: each a Vida by PADERNO Essence Series 4-burner Propane Gas BBQ Grill (approx. retail value of \$649.99 CAD). Canadian Tire is not a sponsor, co-sponsor, or administrator of the contest. Full contest rules and details are accessible at [hellofresh.ca/freshsummer](https://www.hellofresh.ca/freshsummer).

**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.**

**Ingredient quantities** 56 g | 113 g

2 person | 4 person

1



### Start scalloped potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Peel, then cut **potatoes** into ¼-inch-thick rounds. Peel, then cut **half the onion** (whole onion for 4 ppl) into ¼-inch pieces.
- Heat a medium oven-proof pan (large pan for 4 ppl) over medium. When hot, add **1 tbsp** (2 tbsp) **butter**, **onions**, **half the Cream Sauce Spice Blend** and **half the garlic salt**. Stir until **onions** are coated, 1 min. Add **cream** and **½ cup** (1 cup) **water**. Stir to combine.
- Add **potatoes**, then arrange in an even layer. Bring to a boil over high.

2



### Bake scalloped potatoes and prep

- Once boiling, remove from heat, then sprinkle **Parmesan** over top. (**NOTE:** If you don't have an oven-proof pan, carefully transfer potato mixture to an 8x8-inch baking dish [9x13-inch for 4 ppl].)
- Bake in the **middle** of the oven until **potatoes** are tender and golden-brown, 22-28 min.
- Meanwhile, thinly slice **Brussels sprouts**.
- Thinly slice **mushrooms**.
- Strip **half the thyme leaves** from stems (use all for 4 ppl), then finely chop.
- Roughly chop **parsley**.

3



### Cook steaks

- 🔄 Swap | **Striploin Steak**
- ✖2 Double | **Striploin Steak**

- Pat **steaks** dry with paper towels. Season with **remaining garlic salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp** (1 tbsp) **oil**, then **steaks**. Sear until golden-brown, 1-2 min per side.
- Remove from heat, then transfer **steaks** to an unlined baking sheet. Roast in the **top** of the oven until cooked, 4-7 min.\*\*
- When **steaks** are done, transfer to a plate. Loosely cover with foil and set aside to rest for 5 min.

4



### Cook veggies

- Meanwhile, reheat the same pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then **mushrooms** and **half the thyme**. Cook, stirring often, until **mushrooms** are golden-brown, 5-6 min.
- Add **Brussels sprouts** and **2 tbsp** (4 tbsp) **water**. Season with **salt** and **pepper**. Cook, stirring occasionally, until **Brussels sprouts** are tender and water is absorbed, 5-6 min.
- Remove from heat, then sprinkle **half the parsley** over **veggies**.

5



### Make gravy

- Meanwhile, heat a medium pot over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, **remaining thyme** and **remaining Cream Sauce Spice Blend**. Cook, stirring often, until fragrant, 30 sec.
- Whisk in **¾ cup** (1 ½ cup) **water** and **broth concentrate**. Bring to a boil over high.
- Once boiling, reduce heat to medium. Cook, whisking occasionally, until **gravy** thickens, 3-6 min.
- Whisk in any juices from the plate with **steaks**. Season with **pepper**, to taste.

6



### Finish and serve

- When **scalloped potatoes** are done, carefully remove from the oven and let rest for at least 5 min. (**NOTE:** The pan's handle will be very hot.)
- Thinly slice **steaks**.
- Divide **steaks**, **scalloped potatoes** and **veggies** between plates.
- Spoon **gravy** over **steaks**.
- Sprinkle **remaining parsley** over top.

3 | Cook steak

🔄 Swap | **Striploin Steak**

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

3 | Cook steak

🔄 Swap | **Striploin Steak**

If you've opted for **double striploin steak**, cook it in the same way the recipe instructs you to cook the **sirloin steaks**. Work in batches, if necessary.\*\*

\*\* Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.