



Truffle Steaks and Pan Gravy

with Smashed Potatoes and Snap Peas

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

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



Top Sirloin Steak 285 g 570 g	Russet Potato 2 4
Sugar Snap Peas 227 g 454 g	Shallot 1 2
Sour Cream 1 2	Gravy Spice Blend 2 tbsp 4 tbsp
Beef Broth Concentrate 1 2	Garlic Salt 1 tsp 2 tsp
Truffle Sea Salt 1 g 2 g	

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.

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-Service 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 PACE-INO Essence Series 4-burner Propane Gas BBQ Grill (approx. retail value of \$249.99 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.

Pantry items | Pepper, oil, salt, milk, unsalted butter

Cooking utensils | Aluminum foil, 2 baking sheets, large non-stick pan, large pot, measuring cups, measuring spoons, paper towels, parchment paper, potato masher, strainer, vegetable peeler

1



Prep and cook potatoes

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

- 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. Simmer uncovered, until fork-tender, 10-12 min.

2



Prep and roast veggies

- Peel, then thinly slice **half the shallot**. Finely chop **remaining shallot**.
- Trim **sugar snap peas**.
- Add **sugar snap peas** and **sliced shallots** to a parchment-lined baking sheet.
- Drizzle **1 tbsp (2 tbsp) water** and **½ tbsp (1 tbsp) oil** over top. Season with **half the garlic salt** and **pepper**, then toss to coat. (**TIP:** Adding water to snap peas helps them steam while roasting!)
- Roast in the **middle** of the oven until tender, 10-14 min.

3



Cook steak

🔄 Swap | Striploin Steak

✖2 Double | Striploin Steak

- Meanwhile, pat **steaks** dry with paper towels, then season with **truffle salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp (2 tbsp) oil**, then **steaks**. Pan-fry until golden, 1-2 min per side.
- Remove from heat, then transfer to an unlined baking sheet.
- Roast in the **top** of the oven, until cooked to desired doneness, 4-7 min.**

4



Make pan gravy

- Meanwhile, reheat the same pan (from step 3) over medium.
- When hot, add **1 tbsp (2 tbsp) butter**, then **remaining shallots**. Cook, stirring often, until tender, 2-3 min.
- Sprinkle **Gravy Spice Blend** over **shallots**. Cook, stirring often, until coated, 30 sec.
- Stir in **1 cup (1 ½ cups) water** and **broth concentrate**. Bring to a gentle boil.
- Once boiling, cook, stirring often, until gravy thickens slightly, 3-4 min.
- Remove from heat, then cover to keep warm.

5



Rest steak and finish potatoes

- When **steak** is done, transfer to a cutting board, then cover loosely with foil. Let rest for 5 min.
- When **potatoes** are tender, drain and return them to the same pot, off heat.
- Roughly mash **sour cream**, **remaining garlic salt**, **2 tbsp (4 tbsp) butter** and **2 tbsp (4 tbsp) milk** into **potatoes**. (**Tip:** For creamier potatoes, add extra milk, 1-2 tbsp at a time!)
- Season with **pepper**.

6



Finish and serve

- Thinly slice **truffle steaks**.
- Stir **any steak resting juices** into **pan gravy**. Season with **salt** and **pepper**.
- Divide **smashed potatoes**, **steaks** and **roasted veggies** between plates.
- Spoon **pan gravy** over **steak**.

Measurements
within steps

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

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

✖2 Double | Striploin Steak

If you've opted for **double striploin steak**, cook it in the same way the recipe instructs you to cook the **regular portion of sirloin steaks****

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