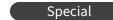


HELLO Steaks and Easy Scalloped Potatoes with Herby Mushrooms and Brussels Sprouts

with Herby Mushrooms and Brussels Sprouts



45 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











285 g | 570 g







Mixed Mushrooms



200 g | 400 g





Parsley and Thyme



14 g | 14 g

1 | 1



113 ml | 237 ml



1tsp | 2tsp



Beef Broth Concentrate 1 | 2



Parmesan Cheese, shredded 1/4 cup | 1/2 cup



Cream Sauce Spice Blend 2 tbsp | 4 tbsp



Cooking utensils | Aluminum foil, baking sheet, large non-stick pan, measuring cups, measuring spoons, medium oven-proof pan, medium pot, paper towels, whisk



Start scalloped potatoes

- Before starting, preheat the oven to 450°.
- Wash and dry all produce.
- Cut **potatoes** into ¼-inch-thick rounds.
- Peel, then cut half the onion (whole onion) into 1/4-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.



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.



Cook steaks

O Swap | Striploin Steak

🗘 Swap | Tenderloin 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 1/2 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 to desired doneness, 4-7 min.**
- When **steaks** are done, transfer to a plate. Loosely cover with foil and set aside to rest for 5 min.



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 (½ cup) 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.



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 **resting juices** from the plate with steaks. Season with pepper.



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.

Measurements 1 tbsp within steps 2 person

oil (2 tbsp) 4 person

3 Cook steaks

Swap | Striploin Steak

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

3 | Cook steaks

🔘 Swap | Tenderloin Steak

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