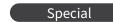


Steaks and Herb Butter

with Creamy Sweet Potato Mash and Maple-Dijon Bacon Broccolini



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

340 g | 680 g





Top Sirloin Steak

285 g | 570 g

Bacon Strips 100 g | 200 g



Sweet Potato



Broccolini

2 | 4





Cream Cheese



2 | 4









Chives 7 g | 14 g

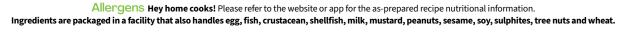
Dijon Mustard 1/2 tbsp | 1/2 tbsp



Maple Syrup 2 tbsp | 2 tbsp



Red Wine Vinegar 1 tbsp | 1 tbsp



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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 the fridge and set aside to come up to room temperature.
- Save this butter for step 3.
- 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 sweet potatoes

- Peel, then cut sweet potatoes into 1-inch pieces.
- Add sweet 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
- Once boiling, reduce heat to medium-high. Simmer uncovered until fork-tender, 10-12 min.
- · Drain and return sweet 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.



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 of broccolini.
- 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.



4 | Cook steaks

Measurements

4 | Cook steaks

within steps

🚫 Swap | Tenderloin Steak

O Swap | Striploin Steak

If you've opted for striploin steak, prep and cook it in the same way the recipe instructs you to prep and cook the sirloin steak.

1 tbsp

2 person

oil

Ingredient

If you've opted for tenderloin steak, prep and cook them in the same way the recipe instructs you to prep and cook the sirloin steak.



Cook steaks

O Swap | Striploin Steak

🗘 Swap | Tenderloin Steak

- Return the pan with reserved bacon fat to medium-high.
- While the pan heats, pat **steaks** dry with paper towels. Season with salt and pepper.
- When the pan is hot, add steaks. Sear until goldenbrown, 1-2 min per side. Remove from heat. Transfer **steaks** to an unlined baking sheet.
- Broil in the top of the oven until cooked to desired doneness, 4-6 min.**
- Transfer **steaks** to a clean cutting board. Set aside to rest for 2-3 min.
- Carefully wipe the pan clean.



Cook broccolini

- Meanwhile, add broccolini and 1/3 cup (3/3 cup) water to the same pan, then 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 from heat. Add maple-Dijon sauce. Stir until broccolini 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 broccolini between plates.
- Dollop herb butter over steaks. Sprinkle remaining chives over top.

