



Steaks and Herb Butter

with Creamy Sweet Potato Mash and Maple-Dijon Bacon Broccolini

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

Swap



Striploin Steak
370 g | 740 g

Swap



Tenderloin Steak
340 g | 680 g



Top Sirloin Steak
285 g | 570 g



Bacon Strips
100 g | 200 g



Sweet Potato
2 | 4



Broccolini
170 g | 340 g



Cream Cheese
2 | 4



Garlic, cloves
1 | 2



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



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 | Milk, unsalted butter, pepper, salt

Cooking utensils | Baking sheet, colander, large non-stick pan, large pot, measuring spoons, paper towels, potato masher, slotted spoon, 2 small bowls, vegetable peeler

1



Cook bacon

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Remove 1 **tblsp** (2 **tblsp**) 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.

4



Cook steaks

🔄 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 golden-brown, 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.

2



Cook sweet potatoes

- Peel, then cut **sweet potatoes** into 1-inch pieces.
- Add **sweet potatoes**, 2 **tsps 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-high. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **sweet potatoes** to the same pot, off heat.
- Mash **cream cheese**, 1 **tblsp** (2 **tblsp**) **butter** and 3 **tblsp** (6 **tblsp**) **milk** into **potatoes** until creamy.

5



Cook broccolini

- Meanwhile, add **broccolini** and ½ **cup** (¾ **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 **tblsp** (2 **tblsp**) **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.

** Cook bacon and steak to minimum internal temperatures of 71°C/160°F and 63°C/145°F (for medium-rare), respectively. Steak size will affect doneness.

3



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 **tblsp** (2 **tblsp**) **chives** and 1 **tblsp** (2 **tblsp**) **softened butter** to another small bowl. Season with a **pinch of salt**, then mash with a fork until combined. Set aside.

6



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.

Measurements
within steps

1 **tblsp** (2 **tblsp**) **oil**
2 person 4 person Ingredient

4 | Cook steaks

🔄 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**.

4 | Cook steaks

🔄 Swap | [Tenderloin Steak](#)

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**.