



# Steaks and Bacon-Wrapped Broccolini with Creamy Garlic Mash

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)



|                                  |                                   |
|----------------------------------|-----------------------------------|
| <b>↻</b> Swap                    | <b>↻</b> Swap                     |
|                                  |                                   |
| Striploin Steak<br>370 g   740 g | Tenderloin Steak<br>340 g   680 g |

|                                    |                               |
|------------------------------------|-------------------------------|
|                                    |                               |
| Top Sirloin Steak<br>285 g   570 g | Bacon Strips<br>100 g   200 g |

|                                |                               |
|--------------------------------|-------------------------------|
|                                |                               |
| Yellow Potato<br>350 g   700 g | Mayonnaise<br>2 tbsp   4 tbsp |

|                             |   |
|-----------------------------|---|
|                             |   |
| Broccolini<br>170 g   340 g | Creamy Horseradish Sauce<br>1 tbsp   2 tbsp |

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|--|---------------------------------|
|  |                                 |
| Whole Grain Mustard<br>1 tbsp   2 tbsp | Garlic Puree<br>1 tbsp   2 tbsp |

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|----------------------|--|
|                      |  |
| Green Onion<br>2   4 |  |

**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** | Unsalted butter, oil, milk, pepper, sugar, salt

**Cooking utensils** | 2 baking sheets, colander, large non-stick pan, large pot, measuring spoons, paper towels, parchment paper, potato masher, small bowl

1



### Roast bacon-wrapped broccolini

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.
- Trim ends off **broccolini**, then cut any larger stalks in half lengthwise, leaving thinner stalks whole.
- Divide **broccolini** between the **4 strips of bacon**.
- Carefully wrap **bacon** around **each bundle of broccolini**.
- Transfer **bacon-wrapped broccolini** to a parchment-lined baking sheet.
- Roast in the **middle** of the oven, flipping halfway through, until **bacon** is crisp, 25-26 min.\*\*

2



### Prep and start potatoes

- Meanwhile, cut **potatoes** into 1-inch pieces.
- Thinly slice **green onions**.
- 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.

3



### Cook steaks

- Swap | **Striploin Steak**
- Swap | **Tenderloin Steak**
- Meanwhile, pat **steaks** dry with paper towels, then season with **salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **steaks**. Sear until golden-brown, 2-3 min per side.
- Remove the pan from heat, then transfer **steaks** to an unlined baking sheet.
- Roast in the **top** of the oven until cooked to desired doneness, 5-10 min.\*\*

4



### Make horseradish sauce

- Meanwhile, combine **creamy horseradish sauce**, **mayo**, **mustard**, **¼ tsp** (½ tsp) **sugar** and **half the green onions** in a small bowl.

5



### Mash potatoes

- When **potatoes** are done, drain and return to the same pot, off heat.
- Mash **garlic puree**, **2 tbsp** (4 tbsp) **milk**, **2 tbsp** (4 tbsp) **butter** and **remaining green onions** into **potatoes** until smooth.
- Season with **salt** and **pepper**, to taste.

6



### Finish and serve

- Slice **steaks**.
- Divide **creamy garlic mash**, **bacon-wrapped broccolini** and **steaks** between plates.
- Serve **horseradish sauce** alongside.

Measurements  
within steps

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

3 | Cook steaks

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 steaks

Swap | **Tenderloin Steak**

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

\*\* Cook bacon to a minimum internal temperature of 71°C/160°F and steak to a minimum internal temperature of 63°C/145°F (for medium-rare), as size may vary.