



# Mushroom Gravy-Smothered Steaks

## with Roasted Potatoes and Grilled Broccolini

Long Weekend Grill

Special

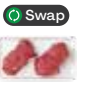
35 Minutes

Customized Protein **+** Add **↻** Swap **or** **x2** 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)



Striploin  
Steak  
370 g | 740 g



Tenderloin  
Steak  
340 g | 680 g



Top Sirloin Steak  
285 g | 570 g



Mushrooms  
113 g | 227 g



Shallot  
1 | 2



Cream Sauce  
Spice Blend  
1 tbsp | 2 tbsp



White Cooking  
Wine  
4 tbsp | 8 tbsp



Yellow Potato  
400 g | 800 g



Thyme  
7 g | 14 g



Broccolini  
340 g | 680 g



Lemon  
1 | 2



Parmesan  
Cheese, shredded  
¼ cup | ½ cup



Chives  
7 g | 14 g



Montreal Spice  
Blend  
1 tbsp | 2 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** | Sugar, unsalted butter, salt, oil, pepper

**Cooking utensils** | Aluminum foil, baking sheet, large non-stick pan, measuring cups, measuring spoons, paper towels, small bowl, whisk, zester

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### Roast potatoes

- Before starting, wash and dry all produce.
- Preheat the oven to 425°F.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.
- Strip **1 tbsp** (2 tbsp) **thyme leaves** from stems. Roughly chop.
- Cut **potatoes** into ½-inch pieces. Add **potatoes**, **half the thyme** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet. Season with **salt** and **pepper**.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-25 min.

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### Grill broccolini

- Add **broccolini** to the other side of the grill. Close lid and grill **broccolini**, flipping once, until tender-crisp, 4-6 min.

2



### Prep

- Meanwhile, thinly slice **mushrooms**.
- Peel, then cut **shallot** into ¼-inch slices.
- Thinly slice the **chives**.
- Trim ends off **broccolini**, then cut any larger stalks in half lengthwise, leaving thinner stalks whole.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Whisk together ½ **tbsp** (1 tbsp) **lemon juice**, **1 tbsp** (2 tbsp) **oil**, ¼ **tsp** (½ tsp) **lemon zest** and ¼ **tsp** (½ tsp) **sugar** together in a small bowl. Season with **salt** and **pepper**.

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### Cook mushroom gravy

- While **steaks** are resting, heat a large non-stick pan over medium-high heat.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then **shallots**, **mushrooms** and **remaining thyme**. Cook, stirring often, until **mushrooms** are golden-brown and tender, 4-5 min.
- Sprinkle **Cream Sauce Spice Blend** over **mushrooms**. Cook, stirring until coated, 1 min.
- Add **white wine** and ¾ **cup** (1 ½ cups) **water**. Cook, stirring often, until **mushroom gravy** thickens, 1-2 min.

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### Prep and grill steaks

🔄 Swap | [Striploin Steak](#)

🔄 Swap | [Tenderloin Steak](#)

- Pat **steaks** dry with paper towels.
- Season **steaks** all over with **Montreal Steak Spice**.
- Add **steaks** to **one side** of the grill. Grill, flipping **steaks** once, until cooked to desired doneness, 4-6 min per side.\*\*
- Transfer **steaks** to a plate and cover with foil to keep warm.

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### Finish and serve

- Thinly slice **steaks**.
- Divide **steak**, **potatoes** and **broccolini** between plates.
- Spoon **mushroom gravy** over **steak**.
- Sprinkle **chives** and **Parmesan cheese** over **potatoes**.
- Spoon **lemon dressing** over **broccolini**.
- Squeeze a **lemon wedge** over the **broccolini**, if desired.

Measurements  
within steps

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

### 3 | Prep and grill 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 | Prep and grill 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**\*\*

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