



Mushroom Gravy-Smothered Steak

with Roasted Potatoes and 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](https://www.hellofresh.ca)

Striploin Steak 370 g | 740 g
 Double Striploin Steak 740 g | 1480 g
 Tenderloin Steak 340 g | 680 g



Striploin 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 | 2 baking sheets, large non-stick pan, measuring cups, measuring spoons, paper towels, small bowl, whisk, zester

1



Roast potatoes

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

- 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**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden, 22-25 min.

4



Cook broccolini

- Add **broccolini** and **2 tbsp** (¼ cup) **water** to the same pan (used in step 3). Cook, tossing occasionally, until tender-crisp, 4-5 min. Season with **salt** and **pepper**.
- Transfer to a plate and cover to keep warm.

2



Prep

- Meanwhile, thinly slice **mushrooms**.
- Peel, then cut **shallot** into ¼-inch slices.
- Thinly slice **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**. Set aside.

5



Cook mushroom gravy

- Add **2 tbsp** (4 tbsp) **butter** to the same pan, then **shallots**, **mushrooms** and **remaining thyme**. Cook, stirring often, until **mushrooms** are golden and tender, 4-5 min.
- Sprinkle **Cream Sauce Spice Blend** over **mushrooms**. Cook, stirring until coated, 1 min.
- Add **white cooking wine** and ¾ **cup** (1 ½ cups) **water**. Cook, stirring often, until **mushroom gravy** thickens, 1-2 min.

3



Prep and cook steaks

🔄 Swap | Striploin Steak

×2 Double | Double Striploin Steak

🔄 Swap | Tenderloin Steak

- Pat **steaks** dry with paper towels.
- Season all over with **Montreal Spice Blend**.
- Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **steaks**. Sear until golden, 1-2 per side.
- Remove from heat and transfer **steaks** to an unlined baking sheet. Roast in the **middle** of the oven until cooked to desired doneness, 5-8 min.**

6



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 **broccolini**, if desired.

Measurements
within steps

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

3 | Prep and cook steaks

🔄 Swap | Striploin Steak

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

3 | Prep and cook steaks

×2 Double | Double Striploin Steak

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

3 | Prep and cook steaks

🔄 Swap | Tenderloin Steak

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

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