

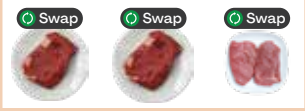


Steaks and Bacon-Wrapped Green Beans

with Mushroom Toast and Creamy Garlic Mash

Perfect Pair

35 Minutes
















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

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)



-  Top Sirloin Steak
285 g | 570 g
-  Bacon Strips
100 g | 200 g
-  Yellow Potato
350 g | 700 g
-  Mayonnaise
2 tbsp | 4 tbsp
-  Green Beans
170 g | 340 g
-  Creamy Horseradish Sauce
1 tbsp | 2 tbsp
-  Whole Grain Mustard
1 tbsp | 2 tbsp
-  Garlic Puree
1 tbsp | 2 tbsp
-  Green Onion
2 | 4
-  Mushrooms
113 g | 227 g
-  Ciabatta Roll
2 | 4
-  Ricotta Cheese
100 g | 200 g
-  Thyme
7 g | 7 g

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, 2 large non-stick pans, large pot, measuring spoons, paper towels, parchment paper, potato masher, small bowl

1



Make mushroom toast appetizer

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

- Half **ciabattas**.
- Quarter **mushrooms**.
- Strip **1 tbsp thyme leaves** from **stems**.
- Heat a large non-stick pan over medium. When hot add **2 tbsp (4 tbsp) butter**, then **mushrooms, thyme** and **half the garlic puree**. Cook, stirring often until **mushrooms** are golden brown, 5-6 min. Season with **pepper**.
- Meanwhile, toast **ciabatta** in a toaster until golden brown 2-3 min.
- Top **ciabatta halves** with **ricotta** and **mushroom mixture**. Season with **salt**.
- Serve and enjoy.

4



Cook steaks

- 🔄 Swap | **Striploin Steak**
- 🔄 Swap | **Double 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.**

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

2



Roast bacon-wrapped green beans

- Trim **green beans**.
- Halve **bacon** lengthwise. (**NOTE:** You should have 8 bacon strips for 2 ppl; 16 strips for 4 ppl.)
- Place **green beans** crosswise over **bacon strips** in small bundles. Carefully wrap **bacon** around **each bean bundle**.
- Transfer **bacon-wrapped green beans** to a parchment-lined baking sheet.
- Roast in the **middle** of the oven, flipping halfway through, until **bacon** is crisp, 25-26 min.

5



Mash potatoes

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

3



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.

6



Finish and serve

- Meanwhile, combine **creamy horseradish sauce, mayo, mustard, ¼ tsp (½ tsp) sugar** and **remaining green onions** in a small bowl.
- Slice **steaks**.
- Divide **creamy garlic mash, bacon-wrapped green beans** and **steaks** between plates.
- Serve **horseradish sauce** alongside.

Measurements within steps | **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

4 | Cook steaks

🔄 Swap | **Striploin Steak**

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

4 | Cook steaks

🔄 Swap | **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**.

4 | Cook steaks

🔄 Swap | **Tenderloin Steak**

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