

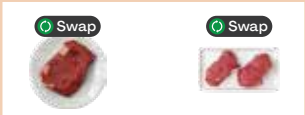


Pan-Fried Steaks

with Truffle Salt, Smashed Potatoes and Snap Peas

Special

35 Minutes



Striploin Steak
370 g | 740 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](https://www.hellofresh.ca)



Top Sirloin Steak
285 g | 570 g



Russet Potato
2 | 4



Sugar Snap Peas
227 g | 454 g



Shallot
1 | 2



Sour Cream
1 | 2



Gravy Spice Blend
2 tbsp | 4 tbsp



Beef Broth Concentrate
1 | 2



Garlic Salt
1 tsp | 2 tsp



Truffle Sea Salt
1 g | 2 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 | Pepper, oil, salt, milk, unsalted butter

Cooking utensils | Aluminum foil, 2 baking sheets, large non-stick pan, large pot, measuring cups, measuring spoons, paper towels, parchment paper, potato masher, strainer, vegetable peeler

1



Prep and cook potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

- Peel, then cut **potatoes** into 1-inch pieces.
- 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.

4



Make pan gravy

- Meanwhile, reheat the same pan (from step 3) over medium.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then **remaining shallots**. Cook, stirring often, until tender, 2-3 min.
- Sprinkle **Gravy Spice Blend** over **shallots**. Cook, stirring often, until coated, 30 sec.
- Stir in **1 cup** (1 ½ cups) **water** and **broth concentrate**. Bring to a gentle boil.
- Once boiling, cook, stirring often, until **gravy** thickens slightly, 3-4 min.
- Remove from heat, then cover to keep warm.

2



Prep and roast veggies

- Peel, then thinly slice **half the shallot**. Finely chop **remaining shallot**.
- Trim **sugar snap peas**.
- Add **sugar snap peas** and **sliced shallots** to a parchment-lined baking sheet.
- Drizzle **1 tbsp** (2 tbsp) **water** and ½ **tbsp** (1 tbsp) **oil** over top. Season with **half the garlic salt** and **pepper**, then toss to coat. (TIP: Adding water to sugar snap peas helps them steam while roasting!)
- Roast in the **middle** of the oven until tender, 10-14 min.

5



Rest steak and finish potatoes

- When **steaks** are done, transfer to a cutting board, then cover loosely with foil. Let rest for 5 min.
- When **potatoes** are tender, drain and return them to the same pot, off heat.
- Roughly mash **sour cream**, **remaining garlic salt**, **2 tbsp** (4 tbsp) **butter** and **2 tbsp** (4 tbsp) **milk** into **potatoes**. (Tip: For creamier potatoes, add extra milk, 1-2 tbsp at a time!)
- Season with **pepper**.

3



Cook steak

🔄 Swap | **Striploin Steak**

🔄 Swap | **Tenderloin Steak**

- Meanwhile, pat **steaks** dry with paper towels, then season with **truffle salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **steaks**. Pan-fry until golden, 1-2 min per side.
- Remove from heat, then transfer to an unlined baking sheet.
- Roast in the **top** of the oven until cooked to desired doneness, 4-7 min.**

6



Finish and serve

- Thinly slice **steaks**.
- Stir any **steak resting juices** into **pan gravy**. Season with **salt** and **pepper**.
- Divide **smashed potatoes**, **steak** and **roasted veggies** between plates.
- Spoon **pan gravy** over **steak**.

Measurements
within steps

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

3 | Cook steak

🔄 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 steak

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