



Chophouse Steaks and Creamy Mushrooms

with Potatoes, Bacon and Green Onion Goat Cheese

Special 45 Minutes

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



Top Sirloin Steak 285 g 570 g	Bacon Strips 100 g 200 g
Mixed Mushrooms 200 g 400 g	Russet Potato 2 4
Goat Cheese ½ cup 1 cup	Green Onion 2 4
Sugar Snap Peas 113 g 227 g	Cream 113 ml 237 ml
Beef Broth Concentrate 1 2	

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, pepper, oil, salt

Cooking utensils | 2 baking sheets, large non-stick pan, measuring spoons, paper towels, parchment paper, slotted spoon, small bowl

1



Roast potato wedges

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

- Cut **potatoes** into ¼-inch wedges.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **bottom** of the oven until tender and golden-brown, 21-23 min.

2



Prep

- Meanwhile, roughly chop **mushrooms**.
- Thinly slice **green onions**.
- Trim **snap peas**.
- Stir together **goat cheese** and **half the green onions** in a small bowl. Set aside.
- Add **snap peas** and **½ tbsp** (1 tbsp) **oil** to one side of an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat. Set aside.
- Pat **steaks** dry with paper towels, then season with **salt** and **pepper**.

3



Cook bacon

- Cut **bacon** into ¼-inch pieces.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.**
- Remove the pan from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate.
- Discard all but **1 tbsp** (2 tbsp) **bacon fat** from the pan.

4



Cook steaks and snap peas

🔄 Swap | Striploin Steak

*2 Double | Striploin Steak

🔄 Swap | Tenderloin Steak

- Heat the pan with **reserved bacon fat** over medium-high.
- When hot, add **steaks**. Sear until golden, 2-3 min per side.
- Remove the pan from heat, then transfer **steaks** to the other side of the baking sheet with **snap peas**.
- Roast in the **middle** of the oven until **snap peas** are tender-crisp and **steaks** are cooked to desired doneness, 4-9 min.**

5



Cook creamy mushrooms

- While **snap peas** and **steaks** roast, heat the same pan over medium.
- When hot, add **mushrooms** and **1 tbsp** (2 tbsp) **butter**. Cook, stirring occasionally, until golden-brown, 4-6 min.
- Stir in **broth concentrate** and **cream**. Cook, stirring often, until smooth, 1 min.

6



Finish and serve

- Thinly slice **steaks**.
- Add **any steak juices** from the baking sheet to the pan with the **mushrooms**, then stir to combine.
- Divide **steaks**, **potato wedges** and **snap peas** between plates. Spoon **creamy mushrooms** over **steaks**.
- Spoon **green onion goat cheese** over **potatoes**, then sprinkle **bacon** over top.
- Sprinkle **remaining green onions** over **steak** and **potatoes**.

Measurements
within steps

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

4 | Cook steak and snap peas

🔄 Swap | Striploin Steak

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

4 | Cook steak and snap peas

*2 Double | Striploin Steak

If you've opted for **double steak**, prep and cook it in the same way the recipe instructs you to prep and cook the **regular portion of steak**. Work in batches, if necessary.

4 | Cook steak and snap peas

🔄 Swap | Tenderloin Steak

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

** 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.