

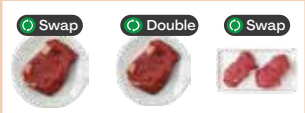


Steaks and Thyme Potato Wedges

with Herbed Butter and Tomato Jam

Special

40 Minutes



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

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
- Russet Potato 3 | 6
- Parsley and Thyme 14 g | 21 g
- Shallot 1 | 2
- Montreal Spice Blend 1 tbsp | 2 tbsp
- Sugar Snap Peas 227 g | 454 g
- Tomato 1 | 2
- Red Wine Vinegar 1 tbsp | 2 tbsp
- Brown Sugar 1 tbsp | 2 tbsp
- Garlic, cloves 2 | 4

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, salt, pepper

Cooking utensils | Aluminum foil, 2 baking sheets, large non-stick pan, measuring spoons, medium pot, paper towels, parchment paper, 2 small bowls

1



Prep and roast potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove 2 **tbsp** (4 **tbsp**) butter from the fridge and set aside to come up to room temperature.

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the thyme sprigs** and **1 **tbsp** oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 **tbsp** oil per sheet.) Season with **salt** and **half the Montreal Spice Blend**. Toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)

4



Cook steaks

[Swap](#) | [Striploin Steak](#)

[*2 Double](#) | [Double Striploin Steak](#)

[Swap](#) | [Tenderloin Steak](#)

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **steaks** dry with paper towels. Season with **salt** and **remaining Montreal Spice Blend**.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **steaks**. Sear until golden-brown, 1-2 min per side.
- Remove from heat. Transfer **steaks** to an unlined baking sheet. Roast in the **top** of the oven until cooked to desired doneness, 5-8 min.**
- Transfer **steaks** to a cutting board. Cover loosely with foil to rest, 3-5 min.

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

2



Prep

- Meanwhile, trim **snap peas**.
- Peel, then finely chop **shallot**.
- Strip **thyme leaves** from remaining sprigs. Finely chop **leaves**.
- Finely chop **parsley**.
- Peel, then mince or grate **garlic**.
- Cut **tomato** into ¼-inch pieces.

3



Make tomato jam

- Heat a medium pot over medium heat.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **half the shallots** and **half the garlic**. Season with **salt** and **pepper**. Cook, stirring often, until softened, 2-3 min.
- Add **tomatoes**, **brown sugar** and **vinegar**. Cook, stirring often, until **tomatoes** break down and **jam** thickens, 5-8 min. (**TIP:** Use a fork to help break down the tomatoes.)
- Remove from heat, then transfer to a small bowl. Place in the fridge to cool.

5



Make herbed butter and cook snap peas

- Meanwhile, combine **2 **tbsp**** (4 **tbsp**) **softened butter**, **remaining garlic**, **chopped thyme**, **half the parsley** and ¼ **tsp** (¼ **tsp**) **each salt** and **pepper** in another small bowl.
- While **steaks** roast, reheat the same pan over medium-high.
- When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **snap peas** and **remaining shallots**. Season with **salt** and **pepper**. Cook, stirring often, until **snap peas** are tender, 3-4 min.
- Remove from heat, then cover to keep warm.

6



Finish and serve

- Thinly slice **steaks**.
- Remove and discard thyme sprigs from **potato wedges**.
- Divide **steaks**, **potato wedges** and **snap peas** between plates.
- Dollop **herbed butter** over **steaks**.
- Sprinkle **remaining parsley** over top.
- Serve **tomato jam** alongside for dipping.

Measurements
within steps

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

4 | Cook steaks

[Swap](#) | [Striploin Steak](#)

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

4 | Cook steaks

[*2 Double](#) | [Double Striploin Steak](#)

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

4 | Cook 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**.