






Steaks and Cheddar Biscuits

with Mushroom Sauce and Broccolini

Special

45 Minutes















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



-  Striploin Steak
285 g | 570 g
-  All-Purpose Flour
1 1/2 cups | 3 cups
-  Broccolini
170 g | 340 g
-  Mushrooms
113 g | 227 g
-  Sour Cream
2 | 4
-  Shallot
1 | 2
-  Green Onion
1 | 2
-  Cream
113 ml | 237 ml
-  White Cheddar Cheese, shredded
1/2 cup | 1 cup
-  Beef Broth Concentrate
1 | 2
-  Montreal Spice Blend
1 tbsp | 2 tbsp
-  Baking Powder
3 tsp | 6 tsp

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, unsalted butter, sugar, salt

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

1



Prep and start biscuits

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Trim ends from **broccolini**, then cut into bite-sized pieces.
- Thinly slice **mushrooms**.
- Peel, then finely chop **shallot**.
- Thinly slice **green onion**.
- Combine **cheese, sour cream, 1/3 cup (2/3 cup) cream, green onions, baking powder, 1 tsp (2 tsp) sugar** and **1/2 tsp (1 tsp) salt** in a large bowl.
- Add **flour**, then stir until just combined. Using your hands, form **dough** into a loose ball.

4



Cook steak

🔄 Swap | **Striploin Steak**

×2 Double | **Striploin Steak**

🔄 Swap | **Tenderloin Steak**

- Pat **steaks** dry with paper towels. Season with **salt** and **remaining Montreal Steak Spice**.
- Reheat the same pan over medium-high.
- When hot, add **1 tbsp (2 tbsp) oil**, then **steaks**. Sear until golden-brown, 1-2 min per side.
- Remove from heat and transfer **steaks** to an unlined baking sheet.
- Bake in the **middle** of the oven until cooked to desired doneness, 5-8 min.**

2



Form and bake biscuits

- Flatten **dough**, pressing into a 1-inch-thick disc. (**NOTE:** For 4 ppl, halve dough and make 2 discs.)
- Cut **biscuit dough disc** into **8 equal-sized wedges** (16 wedges for 4 ppl).
- Transfer **biscuits** to a parchment-lined baking sheet.
- Bake in the **top** of the oven until puffed up and golden on the bottom, 12-15 min.

5



Make sauce

- Meanwhile, reheat the same pan over medium.
- When hot, add **mushrooms** and **shallots**. Cook, stirring often, until softened, 5-6 min. Season with **salt** and **pepper**.
- Add **remaining cream, 2/3 cup (1 cup) water** and **broth concentrate**. Bring to a gentle boil.
- Cook, stirring often, until **sauce** thickens slightly, 2-4 min.
- Remove from heat. Cover to keep warm.

3



Cook broccolini

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp (2 tbsp) butter**. Swirl the pan until melted, 30 sec.
- Add **broccolini** and **1/4 cup (1/2 cup) water**. Season with **1 tsp (2 tsp) Montreal Steak Spice**, then stir to combine. Cover and cook, stirring occasionally, until tender, 5-6 min.
- Transfer **broccolini** to a plate. Cover to keep warm.

6



Finish and serve

- Thinly slice **steaks**. Stir any **steak resting juices** into **sauce**.
- Divide **steak, biscuits** and **broccolini** between plates.
- Top **steaks** with **mushroom sauce**.

Measurements
within steps

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

4 | Cook steak

🔄 Swap | **Striploin Steak**

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

4 | Cook steaks

×2 Double | **Striploin Steak**

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

4 | Cook steak

🔄 Swap | **Tenderloin Steak**

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

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