

Customized Protein Add

Steaks and Cheddar Biscuits

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you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🦫

with Mushroom Sauce and Broccolini

2 Double



🚫 Swap)

45 Minutes







370 g | 740 g 740 g | 1480 g 340 g | 680 g





Top Sirloin Steak 285 g | 570 g

All-Purpose Flour 1 ½ cups | 3 cups



Broccolini



170 g | 340 g





113 g | 227 g









113 ml | 237 ml



White Cheddar Cheese, shredded



Concentrate

1/2 cup | 1 cup



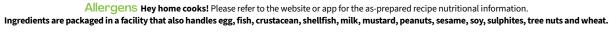


Montreal Spice Blend 1 tbsp | 2 tbsp



Baking Powder 3 tsp | 6 tsp





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



Prep and start biscuits

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Trim ends from broccolini, then cut into bitesized pieces.
- Thinly slice mushrooms.
- Peel, then finely chop shallot.
- Thinly slice green onion.
- Combine cheese, sour cream, ½ cup (½ cup) cream, green onions, baking powder, 1 tsp (2 tsp) sugar and ½ tsp (1 tsp) salt in a large bowl.
- Add flour, then stir until just combined. Using your hands, form **dough** into a loose ball.



Cook steak

🗘 Swap | Striploin Steak

🔀 Double 🛭 Striploin Steak

O 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.**



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.



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 ¼ **cup** (½ 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.



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, 3/3 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.



Finish and serve

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

Measurements within steps

1 tbsp (2 tbsp) 2 person 4 person

oil

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.