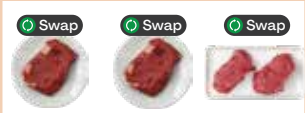




Steak au Poivre

with Bacon Caesar Salad and Fries

Perfect Pair 35 Minutes



Striploin Steak 370 g | 740 g
 Double 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](http://hellofresh.ca)



- Top Sirloin Steak 285 g | 570 g
- Bacon Strips 100 g | 200 g
- Beef Broth Concentrate 1 | 2
- Garlic Puree 1 tbsp | 2 tbsp
- Onion, sliced 56 g | 113 g
- Spring Mix 56 g | 113 g
- Caesar Dressing 4 tbsp | 8 tbsp
- Cracked Black Pepper 1 tsp | 2 tsp
- Russet Potato 2 | 4
- All-Purpose Flour 1 tbsp | 2 tbsp
- Garlic Spread 2 tbsp | 4 tbsp
- Baby Spinach 56 g | 113 g
- Ciabatta Roll 2 | 4
- White Cheddar Cheese, Shredded 1/2 cup | 1 cup

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 bowl, large non-stick pan, measuring cups, measuring spoons, paper towels, slotted spoon

1



Make appetizer

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

- Cut **ciabatta** in half.
- Arrange **ciabatta slices** on an unlined baking sheet cut-side up. Spread **garlic spread** over cut halves.
- Toast in the **top** of the oven until golden-brown, 2-4 min. (**TIP:** Keep your eye on them so they don't burn.)
- Carefully remove from the oven, then sprinkle **cheddar** over top. Return to the **top** of the oven until **cheese** melts, 1-2 min.
- Serve immediately or alongside the **final dish**.

4



Cook steaks

- 🔄 Swap | **Striploin Steak**
- 🔄 Swap | **Double Striploin Steak**
- 🔄 Swap | **Tenderloin Steak**

- Pat **steaks** dry with paper towels, then season with **salt** and **pepper**.
- Reheat the pan with **reserved bacon fat** over medium-high.
- When the pan is hot, add **steaks**. Pan-fry until cooked to desired doneness, 5-8 min per side.**
- Transfer to a plate, then cover loosely with foil. Set aside to rest, 2-3 min.

2



Roast fries

- Halve **potatoes** lengthwise, then cut into ¼-inch slices.
- Add **potatoes** and **1 tbsp oil** to an unlined baking sheet.
- Season with **salt** and **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.)
- Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven.)

5



Make pepper sauce

- Reheat the same pan over medium-high.
- When the pan is hot, add **onions**, **garlic puree** and **half the cracked black pepper** (use all for 4 ppl). Cook, stirring often, until **onions** soften, 1-2 min.
- Stir in ½ cup (¾ cup) **water**, **flour** and **broth concentrate**. Bring to a boil and cook, stirring occasionally, until **sauce** thickens slightly, 2 min.
- Add **2 tbsp** (4 tbsp) **butter**. Stir until combined.
- Season with **salt** and **pepper**, to taste.

3



Cook bacon

- Meanwhile, cut **bacon** into ½-inch pieces.
- Heat a large non-stick pan over medium-high.
- When hot, add **bacon** to the dry pan. Cook, stirring occasionally, until crispy, 5-7 min.**
- Remove from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside.
- Carefully discard all but **1 tbsp** (2 tbsp) **bacon fat** from the pan.

6



Finish and serve

- Add **spring mix**, **spinach**, **Caesar dressing** and **bacon** to a large bowl. Season with **salt** and **pepper**, then toss to coat.
- Thinly slice **steaks**.
- Divide **steaks**, **bacon Caesar salad** and **fries** between plates.
- Spoon **pepper sauce** over **steaks**.

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 steak**, prep and cook it in the same way the recipe instructs you to prep and cook the **sirloin steak**.

4 | Cook steaks

🔄 Swap | **Double Striploin Steak**

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

4 | Cook steaks

🔄 Swap | **Tenderloin Steak**

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

** Cook bacon to a minimum internal temperature of 71°C/160°F and steak to a minimum internal temperature of 63°C/145°F (for medium-rare), as size may vary.