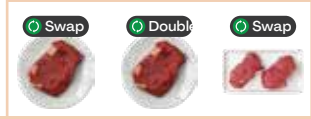




Zesty Romesco Steak

with Smoky Potatoes and Garlicky Crouton Salad

Special 40 Minutes
















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)

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



-  Top Sirloin Steak
285 g | 570 g
-  Yellow Potato
400 g | 800 g
-  Ciabatta Roll
1 | 2
-  Smoked Paprika-Garlic Blend
1 tbsp | 2 tbsp
-  Parsley
7 g | 14 g
-  Garlic, cloves
1 | 2
-  Red Wine Vinegar
1 tbsp | 2 tbsp
-  Roasted Pepper Pesto
¼ cup | ½ cup
-  Spring Mix
56 g | 113 g
-  Baby Tomatoes
113 g | 227 g
-  Almonds, sliced
28 g | 56 g
-  Garlic Spread
2 tbsp | 4 tbsp
-  Feta Cheese, crumbled
¼ cup | ½ 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 | Oil, sugar, salt, pepper

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

1



Prep and roast potatoes

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

- Line a baking sheet with parchment paper.
- Cut **potatoes** into ½-inch pieces.
- Add **potatoes**, **half the Smoked Paprika-Garlic Blend** and ½ **tbsp** (1 **tbsp**) **oil** to the prepared baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, stirring halfway, until tender and golden, 18-22 min.

2



Prep and make romesco sauce

- Meanwhile, halve **tomatoes**.
- Roughly chop **parsley**.
- Peel, then mince or grate **garlic**.
- Halve, then cut **ciabatta** into ½-inch pieces.
- Add **tomatoes**, **vinegar**, **1 tbsp** (2 **tbsp**) **oil** and ¼ **tsp** (½ **tsp**) **sugar** to a large bowl. Season with **salt** and **pepper** and stir to coat.
- Add **pesto**, **garlic** and **half the parsley** to a small bowl. Season with **salt** and **pepper**. Stir to mix. This is your **romesco sauce**.

3



Toast croutons and almonds

- Heat a large non-stick pan over medium-high. When hot, add **half the garlic spread**. Swirl the pan until melted, 30 sec.
- Add **ciabatta**. Season with **salt** and **pepper**. Cook, stirring often, until starting to turn golden, 2-3 min.
- Add **almonds**. Cook, stirring often, until **croutons** are crispy and **almonds** are toasted, 2-3 min.
- Transfer to a plate. Carefully wipe out pan.

4



Cook steaks

🔄 Swap | Striploin Steak

🔄 Double | Striploin Steak

🔄 Swap | Tenderloin Steak

- Pat **steaks** dry with paper towels. Season with **salt**, **pepper** and **remaining Smoked-Paprika Garlic Blend**.
- Reheat the same pan over medium-high.
- When hot, add **1 tbsp** (2 **tbsp**) **oil**, then **steaks**. Sear until golden, 1-2 per side.
- Remove from heat and transfer **steaks** to an unlined baking sheet. Roast in the **bottom** of the oven until cooked to desired doneness, 6-9 min.**

5



Rest beef and finish potatoes

- When **steaks** are done, transfer to a cutting board. Loosely cover with foil and set aside to rest, 5 min.
- When **potatoes** are done, remove from oven. Add **remaining garlic spread** and **remaining parsley** to **potatoes** directly on baking sheet. Stir to mix.

6



Finish and serve

- Add **spring mix** and **crouton-almond mixture** to the bowl with **tomatoes**. Toss to coat.
- Thinly slice **steaks**.
- Divide **potatoes** and **salad** between plates.
- Top **potatoes** with **steak**.
- Spoon **romesco sauce** over **steak**.
- Sprinkle **feta** over **salad**.

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

4 | Cook steaks

🔄 Double | Striploin Steak

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

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