

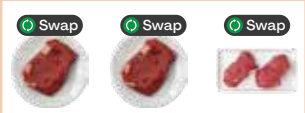


# Chophouse Steaks and Creamy Mushrooms

## with Potatoes, Bacon and Chive Goat Cheese

Steak Night

45 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](https://www.hellofresh.ca)



- Striploin Steak  
 285 g | 570 g
- Bacon Strips  
 100 g | 200 g
- Mixed Mushrooms  
 200 g | 400 g
- Russet Potato  
 2 | 4
- Goat Cheese  
 1/2 cup | 1 cup
- Chives  
 7 g | 14 g
- Sugar Snap Peas  
 113 g | 227 g
- Cream  
 113 ml | 237 ml
- Beef Broth Concentrate  
 1 | 2

**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, pepper, oil, salt

**Cooking utensils** | 2 baking sheets, large non-stick pan, measuring spoons, paper towels, parchment paper, slotted spoon, small bowl

1



## Roast potato wedges

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

- Cut **potatoes** into ¼-inch wedges.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **bottom** of the oven until tender and golden-brown, 21-23 min.

4



## Cook steaks and snap peas

- Heat the pan with **reserved bacon fat** over medium-high.
- When hot, add **steak**. Sear until golden, 2-3 min per side.
- Remove the pan from heat, then transfer **steaks** to the other side of the baking sheet with **snap peas**.
- Roast in the **middle** of the oven until **snap peas** are tender-crisp and **steaks** are cooked to desired doneness, 4-9 min.\*\*

2



## Prep

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

- Meanwhile, roughly chop **mushrooms**.
- Thinly slice **chives**.
- Trim **snap peas**.
- Stir together **goat cheese** and **half the chives** in a small bowl. Set aside.
- Add **snap peas** and **½ tbsp** (1 tbsp) **oil** to one side of an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat. Set aside.
- Pat **steaks** dry with paper towels, then season with **salt** and **pepper**.

5



## Cook creamy mushrooms

- While **snap peas** and **steaks** roast, heat the same pan over medium.
- When hot, add **mushrooms** and **1 tbsp** (2 tbsp) **butter**. Cook, stirring occasionally, until golden-brown, 4-6 min.
- Stir in **broth concentrate** and **cream**. Cook, stirring often, until smooth, 1 min.

3



## Cook bacon

- Cut **bacon** into ¼-inch pieces.
- Heat a large non-stick pan over medium-high.
- When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.\*\*
- Remove the pan from heat. Using a slotted spoon, transfer **bacon** to paper towel-lined plate.
- Discard all but **1 tbsp** (2 tbsp) **bacon fat** from the pan.

6



## Finish and serve

- Thinly slice **steaks**.
- Add **any steak juices** from the baking sheet to the pan with **mushrooms**, then stir to combine.
- Divide **steaks**, **potato wedges** and **snap peas** between plates. Spoon **creamy mushrooms** over **steaks**.
- Spoon **chive goat cheese** over **potatoes**, then sprinkle **bacon** over top.
- Sprinkle **remaining chives** over everything.

**Measurements within steps** | **1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

## 2 | Prep

🔄 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**.

## 2 | Prep

🔄 Swap | **Double Striploin Steak**

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

## 2 | Prep

🔄 Swap | **Tenderloin Steak**

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

\*\* 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.