

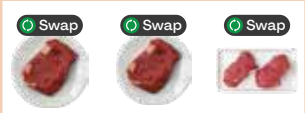


Steak and Savoury Cranberry Sauce

with Creamy Mash and Bacon-Roasted Brussels Sprouts

Special

35 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](http://www.hellofresh.ca)

Striploin Steak 370 g 740 g	Double Striploin Steak 740 g 1480 g	Tenderloin Steak 340 g 680 g
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-  Top Sirloin Steak
285 g | 570 g
-  Bacon Strips
100 g | 200 g
-  Russet Potato
3 | 6
-  Brussels Sprouts
227 g | 454 g
-  Chives
7 g | 14 g
-  Garlic, cloves
2 | 4
-  Cream
56 ml | 113 ml
-  Cranberry Spread
2 tbsp | 4 tbsp
-  Whole Grain Mustard
1 tbsp | 2 tbsp
-  Balsamic Vinegar
1 tbsp | 2 tbsp
-  Beef Broth Concentrate
2 | 4

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, sugar

Cooking utensils | Aluminum foil, 2 baking sheets, colander, large non-stick pan, large pot, measuring spoons, paper towels, parchment paper, potato masher, vegetable peeler

1



Start mash

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Peel, then cut **potatoes** into 1-inch pieces.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium-high. Simmer uncovered until fork-tender, 12-14 min.

2



Cook bacon and Brussels sprouts

- Line a baking sheet with parchment paper.
- Halve **Brussels sprouts** (if larger, quarter them).
- On a clean cutting board, cut **bacon** into ½-inch pieces.
- Add **bacon** and **Brussels sprouts** to the prepared baking sheet. Season with **salt** and **pepper**. Toss to coat.
- Roast in the **middle** of the oven, stirring halfway, until **bacon** is crispy and **Brussels sprouts** are tender, 20-24 min.**

3



Cook steaks

🔄 Swap | **Striploin Steak**

🔄 Swap | **Double Striploin Steak**

🔄 Swap | **Tenderloin Steak**

- Heat a large non-stick pan over medium-high heat.
- While pan heats, pat **steaks** dry with paper towels. Season with **salt** and **pepper**.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **steaks**. Sear until golden-brown, 1-2 min per side. (**NOTE:** The steaks will finish cooking in oven.)
- Remove from heat, then transfer **steaks** to an unlined baking sheet. Discard fat in pan.
- Roast **steaks** in the **bottom** of the oven until cooked to desired doneness, 4-8 min.**

4



Finish prep

- Meanwhile, peel, then mince or grate **garlic**.
- Thinly slice **chives**.
- Once cooked, transfer **steaks** to a cutting board. Loosely cover with foil and set aside to rest, 5 min.

5



Make sauce and finish mash

- While **steaks** rest, reheat the same pan (from step 3) over medium.
- When hot, add **2 tbsp** (4 tbsp) **butter** and **half the garlic**. Cook, stirring often, until **butter** melts, 30 sec.
- Add **cranberry spread**, **broth concentrate**, **mustard** and **2 tbsp** (4 tbsp) **water**. Cook, stirring often, until **sauce** is simmering and thickens slightly, 1-2 min. Remove from heat.

6



Finish and serve

- Drain and return **potatoes** to the same pot, off heat. Mash **cream**, **half the chives**, **remaining garlic** and **1 tbsp** (2 tbsp) **butter** into **potatoes** until creamy. Season with **salt** and **pepper**, to taste.
- Add **vinegar** and ¼ **tsp** (½ tsp) **sugar** to the **Brussels sprouts** on baking sheet. Stir to combine.
- Thinly slice **steaks**.
- Divide **bacon-Brussels sprouts**, **mash** and **steak** between plates.
- Spoon **cranberry sauce** over **steak**. Sprinkle **remaining chives** over top.

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.

3 | Cook steaks

🔄 Swap | **Striploin Steak**

If you've opted to get **striploin steaks**, prep and cook in the same way the recipe instructs you to prep and cook the **sirloin steaks**.

3 | Cook steaks

🔄 Swap | **Double Striploin Steak**

If you've opted for **double striploin steak**, prep and cook the same way the recipe instructs you to prep and cook the **regular portion of sirloin steak**. Work in batches, if necessary.

3 | Cook steaks

🔄 Swap | **Tenderloin Steak**

If you've opted for **tenderloin steaks**, cook them 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.