

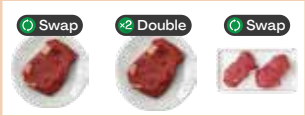


Steaks and Easy Scalloped Potatoes

with Herby Mushrooms and Brussels Sprouts

Special

45 Minutes














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



-  Striploin Steak
285 g | 570 g
-  Russet Potato
3 | 6
-  Mixed Mushrooms
200 g | 400 g
-  Brussels Sprouts
170 g | 340 g
-  Parsley and Thyme
14 g | 14 g
-  Yellow Onion
½ | 1
-  Cream
113 ml | 237 ml
-  Garlic Salt
1 tsp | 2 tsp
-  Beef Broth Concentrate
1 | 2
-  Parmesan Cheese, shredded
¼ cup | ½ cup
-  Cream Sauce Spice Blend
2 tbsp | 4 tbsp

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 | Salt, oil, pepper, unsalted butter

Cooking utensils | Aluminum foil, baking sheet, large non-stick pan, measuring cups, measuring spoons, medium oven-proof pan, medium pot, paper towels, whisk

1



Start scalloped potatoes

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

- Peel, then cut **potatoes** into ¼-inch-thick rounds.
- Peel, then cut **half the onion** (whole onion for 4 ppl) into ¼-inch pieces.
- Heat a medium oven-proof pan (large pan for 4 ppl) over medium.
- When hot, add **1 tbsp** (2 tbsp) **butter**, **onions**, **half the Cream Sauce Spice Blend** and **half the garlic salt**. Stir until **onions** are coated, 1 min.
- Add **cream** and **½ cup** (1 cup) **water**. Stir to combine.
- Add **potatoes**, then arrange in an even layer. Bring to a boil over high.

4



Cook veggies

- Meanwhile, reheat the same pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then **mushrooms** and **half the thyme**. Cook, stirring often, until **mushrooms** are golden-brown, 5-6 min.
- Add **Brussels sprouts** and **2 tbsp** (¼ cup) **water**. Season with **salt** and **pepper**. Cook, stirring occasionally, until **Brussels sprouts** are tender and water is absorbed, 5-6 min.
- Remove from heat, then sprinkle **half the parsley** over **veggies**.

2



Bake scalloped potatoes and prep

- Once boiling, remove from heat, then sprinkle **Parmesan** over top. (**NOTE:** If you don't have an oven-proof pan, carefully transfer potato mixture to an 8x8-inch baking dish [9x13-inch for 4 ppl].)
- Bake in the **middle** of the oven until **potatoes** are tender and golden-brown, 22-28 min.
- Meanwhile, thinly slice **Brussels sprouts**.
- Thinly slice **mushrooms**.
- Strip **half the thyme leaves** from stems (use all for 4 ppl), then finely chop.
- Roughly chop **parsley**.

5



Make gravy

- Meanwhile, heat a medium pot over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **butter**, **remaining thyme** and **remaining Cream Sauce Spice Blend**. Cook, stirring often, until fragrant, 30 sec.
- Whisk in **¾ cup** (1 ½ cups) **water** and **broth concentrate**. Bring to a boil over high.
- Once boiling, reduce heat to medium. Cook, whisking occasionally, until **gravy** thickens, 3-6 min.
- Whisk in **any resting juices** from the plate with **steaks**. Season with **pepper**.

3



Cook steaks

🔄 Swap | **Striploin Steak**

🔄 Double | **Striploin Steak**

🔄 Swap | **Tenderloin Steak**

- Pat **steaks** dry with paper towels. Season with **remaining garlic salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **steaks**. Sear until golden-brown, 1-2 min per side.
- Remove from heat, then transfer **steaks** to an unlined baking sheet.
- Roast in the **top** of the oven until cooked to desired doneness, 4-7 min.**
- When **steaks** are done, transfer to a plate. Loosely cover with foil and set aside to rest for 5 min.

6



Finish and serve

- When **scalloped potatoes** are done, carefully remove from the oven and let rest for at least 5 min. (**NOTE:** The pan's handle will be very hot.)
- Thinly slice **steaks**.
- Divide **steaks**, **scalloped potatoes** and **veggies** between plates.
- Spoon **gravy** over **steaks**.
- Sprinkle **remaining parsley** 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 steak

🔄 Swap | **Striploin Steak**

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

3 | Cook steaks

🔄 Double | **Striploin Steak**

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

3 | Cook steaks

🔄 Swap | **Tenderloin Steak**

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

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