



# Striploin Steak in Creamy Shallot Sauce with Herby Potatoes

Striploin Special 40 Minutes

×2 Double
Swap
Swap

Striploin Steak	Tenderloin Steak	Top Sirloin Steak
740 g   1480 g	340 g   680 g	285 g   570 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 370 g   740 g	Russet Potato 2   4
Shallot 1   2	Sugar Snap Peas 113 g   227 g
Parsley and Thyme 14 g   21 g	Cream 56 ml   113 ml
White Cooking Wine 4 tbsp   8 tbsp	Garlic Salt 1 tsp   2 tsp
Dijon Mustard ½ tbsp   1 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.*

Ingredient quantities **56 g** | **113 g**  
2-serving | 4-serving

**Pantry items** | Pepper, salt, butter, oil, all-purpose flour

**Cooking utensils** | Aluminum foil, 2 baking sheets, colander, large non-stick pan, measuring cups, measuring spoons, medium pot, paper towels, parchment paper

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### Roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove any brown spots from **potatoes**, then cut **potatoes** into ½-inch pieces.
- To a parchment-lined baking sheet, add **potatoes**, **half the thyme sprigs** and **1 tbsp** (2 tbsp) **oil**. Season with **half the garlic salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-25 min.

2



### Prep

- Meanwhile, to a medium pot, add **4 cups water** and **1 tsp salt** (use same for 4 servings). Cover and bring to a boil over high heat. (**TIP:** Reduce heat to low if water is boiling before needed.)
- Meanwhile, trim **snap peas**.
- Peel, then finely chop **shallot**.
- Roughly chop **parsley**.
- Strip **remaining thyme leaves** from stems, then finely chop.

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### Cook steak

- **\*2 Double** | **Striploin Steak**
- **Swap** | **Tenderloin Steak**
- **Swap** | **Top Sirloin Steak**
- Heat a large non-stick pan over medium-high.
- While the pan heats, pat **steak** dry with paper towels. Season with **remaining garlic salt** and **pepper**.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **steak**. Sear until golden, 1-2 min per side.
- Remove from heat, then transfer **steak** to an unlined baking sheet.
- Roast in the **top** of the oven until cooked to desired doneness, 6-10 min.\*\*
- Transfer to a cutting board. Loosely cover with foil and set aside to rest for 5 min.

4



### Make creamy shallot sauce

- While **steak** rests, reheat the same pan over medium.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then **shallots** and **cooking wine**. Cook, stirring often, until **shallots** are tender and **wine** is absorbed, 3-4 min.
- Sprinkle **flour** and **chopped thyme** over **shallots**. Stir to coat, 30 sec.
- Add **cream**, **Dijon** and **½ cup** (¾ cup) **water**. Bring to a simmer. Cook, stirring often, until **sauce** thickens slightly, 3-4 min.
- Remove from heat, then cover to keep warm.

5



### Cook snap peas

- Meanwhile, return **water** to a boil over high. Add **snap peas** to the **boiling water**. Cook, stirring occasionally, until tender-crisp, 1-3 min.
- Drain **snap peas** and return to the same pot, off heat. Season with **salt** and **pepper**.
- Add **half the parsley** and **½ tbsp** (1 tbsp) **butter**. Toss to coat.
- Cover to keep warm.

6



### Finish and serve

- Thinly slice **steak**.
- Stir any **steak resting juices** into **sauce**. Season with **salt** and **pepper**.
- Sprinkle **remaining parsley** over **potatoes**, then toss to coat.
- Divide **steak**, **potatoes** and **snap peas** between plates.
- Spoon **creamy shallot sauce** over **steak**.

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

### For 6 servings

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

**\*2 Double** | **Striploin Steak**

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

### 3 | Cook steak

**Swap** | **Tenderloin Steak**

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

### 3 | Cook steak

**Swap** | **Top Sirloin Steak**

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

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