

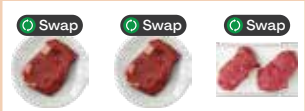


Steak and Balsamic Sauce with Brie Appetizers

with Mustardy Snap Peas and Herbed Potatoes

Perfect Pair

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



-  Top Sirloin Steak
285 g | 570 g
-  Bacon Strips
100 g | 200 g
-  Yellow Onion, chopped
56 g | 113 g
-  Balsamic Glaze
4 tbsp | 8 tbsp
-  Gravy Spice Blend
2 tbsp | 4 tbsp
-  Yellow Potato
400 g | 800 g
-  Whole Grain Mustard
1 tbsp | 2 tbsp
-  Sugar Snap Peas
227 g | 454 g
-  Garlic Salt
1 tsp | 2 tsp
-  Chives
7 g | 7 g
-  Brie Cheese
125 g | 250 g
-  Fig Spread
2 tbsp | 4 tbsp
-  Almond, sliced
28 g | 56 g
-  Ciabatta Roll
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 | Sugar, unsalted butter, oil, salt, pepper

Cooking utensils | 3 baking sheets, large non-stick pan, measuring cups, measuring spoons, paper towels, parchment paper, small bowl

1



Make appetizer

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

- Halve **ciabattas**.
- Thinly slice **chives**.
- Cut **brie** into ¼-inch slices.
- Add **ciabattas** to a baking sheet cut-side up. Spread **fig sauce** over **ciabatta**, then top with **brie** and sprinkle **almonds** over top.
- Bake **brie toasties** in the top of the oven until golden brown, 5-7 min.
- Sprinkle **half the chives** over top.
- Serve immediately or eat alongside the final dish.

2



Roast potatoes

- Cut **potatoes** into quarters.
- Add **potatoes**, **half the garlic salt**, **half the Gravy Spice Blend** and **1 tbsp (2 tbsp) oil** to an unlined baking sheet. Season with **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, stirring halfway through, until golden-brown, 20-22 min.
- When **potatoes** are done, add **1 tbsp butter** and **remaining chives** to the baking sheet with **potatoes**. Stir until **butter** melts and **potatoes** are coated.

3



Roast snap peas

- Add **mustard**, the **remaining garlic salt**, **¼ tsp (½ tsp) sugar**, **1 tbsp (2 tbsp) water** and **1 tbsp (2 tbsp) oil** to a small bowl, then stir to combine.
- Add **snap peas** to a parchment-lined baking sheet. Drizzle **mustard sauce** over **snap peas**. Season with **pepper**, then toss to coat.
- Roast in the **middle** of the oven, stirring halfway through, until tender, 10-14 min.

4



Cook steaks

Swap | **Striploin Steak**

Swap | **Double Striploin Steak**

Swap | **Tenderloin Steak**

- Meanwhile, heat a large non-stick pan over medium-high.
- While pan heats, pat **beef steaks** dry with paper towels. Season with **salt** and **pepper**.
- When pan is hot, add **1 tbsp (2 tbsp) oil**, then **steaks**. Sear until golden-brown and cooked through, 3-4 min per side.**
- Remove from heat, then transfer **steaks** to a cutting board to rest, 5 min. Reserve **fat** in the pan.

5



Make bacon-balsamic sauce

- Meanwhile, cut **bacon** into ¼-inch strips.
- Heat the same pan over medium.
- Add **bacon** and **onion**. Cook, stirring occasionally, until **bacon** is golden and starts to crisp, 4-5 min.**
- Carefully drain and discard any excess bacon fat from the pan.
- Sprinkle **remaining Gravy Spice Blend** into the pan. Cook, stirring often, until **bacon** and **onions** are coated, 30 sec.
- Add **¾ cup (1 cup) water**. Cook, stirring often, until **sauce** thickens slightly, 1-2 min.

6



Finish sauce and serve

- Add **balsamic glaze** and **1 tbsp (1 ½ tbsp) butter** to the pan with **sauce**. Season with **salt** and **pepper**, to taste, then stir until **butter** melts and **sauce** is combined.
- Thinly slice **steaks**.
- Divide **steaks**, **potatoes** and **snap peas** between plates.
- Spoon **bacon-balsamic sauce** over **steaks**.

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.

4 | Cook steaks

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 **beef steak**.

4 | Cook steaks

Swap | **Double Striploin Steak**

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

4 | Cook steaks

Swap | **Tenderloin Steak**

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

** Cook bacon and steak to minimum internal temperatures of 71°C/160°F and 63°C/145°F (for medium-rare), respectively.