



# Bistro-Style Truffle-Butter Striploin Steak and Mushrooms

## with Roasted Sweet Potatoes and Brussels Sprouts

Striploin Special 35 Minutes

Customized Protein

+ Add

Swap

or

x2 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 740 g   1480 g	Tenderloin Steak 340 g   680 g	Top Sirloin Steak 285 g   570 g
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- Striploin Steak  
370 g | 740 g
- Brussels Sprouts  
170 g | 340 g
- Sweet Potato  
2 | 4
- Truffle Sea Salt  
1 g | 2 g
- Mixed Mushrooms  
200 g | 400 g
- Chives  
7 g | 14 g
- Garlic, cloves  
1 | 2

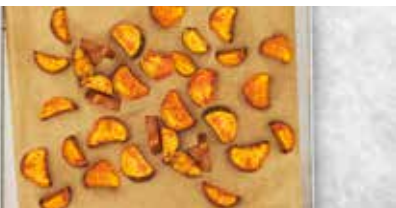
**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. *Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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

Pantry items | Pepper, oil, salt, butter

Cooking utensils | Aluminum foil, 2 baking sheets, large non-stick pan, measuring spoons, paper towels, parchment paper, small bowl

1



### Roast sweet potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut **sweet potatoes** in half lengthwise, then into ¼-inch slices.
- To a parchment-lined baking sheet, add **sweet potatoes** and **1 tbsp (2 tbsp) oil**. Season with **half the truffle sea salt, salt and pepper**, then toss to coat.
- Roast in the **middle** of the oven for 22-24 min, flipping halfway through, until tender and golden.

2



### Prep and make truffle butter

- Meanwhile, halve **Brussels sprouts** (if larger, quarter them).
- Cut **mushrooms** into ½-inch pieces.
- Peel, then mince or grate **garlic**.
- Thinly slice **chives**.
- To a small bowl, add **2 tbsp (4 tbsp) butter**, **remaining truffle sea salt** and **half the chives**. Season with **pepper**, then stir thoroughly to combine. Set aside.

3



### Cook steak

×2 Double | Striploin Steak  
Swap | Tenderloin Steak  
Swap | Top Sirloin Steak

- Pat **steak** dry with paper towels. Season with **salt and pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp (2 tbsp) oil**, then **steak**. Sear for 2-3 min per side, until browned. (**NOTE:** Steak will finish cooking in step 4.)
- Remove the pan from heat.

4



### Roast mushrooms and steak

- On one side of an unlined baking sheet, arrange **mushrooms**. Season with **salt**, then dollop **half the truffle butter** over top.
- Transfer **steak** to the other side of the baking sheet.
- Roast in the **bottom** of the oven for 4-6 min, until **steak** is cooked to desired doneness and **mushrooms** are tender.\*\*
- When **steak** is done, transfer to a plate. Loosely cover with foil and set aside to rest for 5 min.

5



### Cook Brussels sprouts

- Meanwhile, heat the same pan (from step 3) over medium-high.
- When hot, add **Brussels sprouts** and **2 tbsp (4 tbsp) water**. Cook for 4-5 min, stirring occasionally, until water evaporates.
- Add **1 tbsp (2 tbsp) oil** and **garlic**. Cook for 1 min, stirring often, until **garlic** is fragrant and **Brussels sprouts** are tender-crisp.
- Season with **salt and pepper**.

6



### Finish and serve

- Slice **steak**.
- Divide **sweet potatoes, Brussels sprouts** and **mushrooms** between plates.
- Arrange **steak** on top of **mushrooms**.
- Dollop **remaining truffle butter** over **steak**. Pour any **resting juices** from the cutting board over top.
- Sprinkle with **remaining chives**.

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

×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**, prep and cook in the same way the recipe instructs you to prep and cook the **striploin steak**.

### 3 | Cook steak

Swap | Top Sirloin Steak

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

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