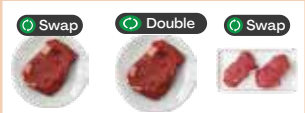




# Steaks and Country-Style Cream Gravy

## with Sour Cream and Chive Smashed Potatoes and Broccoli

Steak Night 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

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)



Top Sirloin Steak 285 g | 570 g



Yellow Potato 350 g | 700 g



Broccoli 227 g | 454 g



Cream 113 ml | 226 ml



Cream Sauce Spice Blend 1 tbsp | 2 tbsp



Montreal Spice Blend 1/2 tbsp | 1 tbsp



Sour Cream 2 | 4



Shallot 1 | 2



Chicken Broth Concentrate 1 | 2



Chives 7 g | 14 g



Garlic Spread 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.*

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

1



### Cook potatoes

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

- Remove any brown spots, then cut **potatoes** into 1-inch pieces.
- To a large pot, add **potatoes**, **2 tsp salt** and enough water to cover by approx. 1 inch (use same for 4 servings).
- Cover and bring to a boil over high. Cook for 10-12 min, until fork-tender.
- Drain and return **potatoes** to the same pot, off heat.

2



### Prep and season broccoli

- Meanwhile, thinly slice **chives**.
- Peel, halve, then finely chop **shallot**.
- Cut **broccoli** into bite-sized pieces.
- To a baking sheet, add **broccoli**, **1 tbsp** (2 tbsp) **water** and **½ tbsp** (1 tbsp) **oil**. (**TIP:** Adding water helps the broccoli to steam through.) Season with **salt** and **pepper**, then toss to coat.
- Roast **broccoli** in the **middle** of the oven for 5 min. (**NOTE:** Broccoli will continue to roast in step 4.)

3



### Season and sear steaks

Swap | Striploin Steak

Double | Striploin Steak

Swap | Tenderloin Steak

- Heat a large non-stick pan over medium-high.
- Meanwhile, pat **steaks** dry with paper towels, then place on a plate. Season with **1 tsp** (2 tsp) **Montreal Steak Spice**.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **steaks**. Cook 1-2 per side, until browned.
- Remove from heat. Carefully remove baking sheet with **broccoli** from oven, then move **broccoli** to one side. Transfer **steaks** to other side of sheet with **broccoli**.

4



### Roast steaks and broccoli

- Roast **broccoli** and **steaks** in the **middle** of the oven for 5-8 min or until **broccoli** is tender and **steaks** are cooked to desired doneness.\*\*
- When **steaks** are done, remove from heat and transfer to a cutting board. Loosely cover with foil and set aside to rest for 2-3 min.
- Add **half the garlic spread** to baking sheet with **broccoli**. Toss to coat until **garlic spread** melts.

5



### Make gravy

- Reheat the same pan over medium.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then **shallots**. Cook for 2-3 min, stirring often, until softened. Scrape up any browned bits on the bottom of the pan with a wooden spoon.
- Sprinkle **Cream Sauce Spice Blend** over top, then stir to coat.
- Add **cream**, **broth concentrate**, **¼ cup** (½ cup) **water** and **½ tsp** (1 tsp) **Montreal Steak Spice**. Bring to a simmer. Cook for 2-3 min, stirring often, until **gravy** thickens slightly.

6



### Finish and serve

- Roughly mash **sour cream** and **remaining garlic spread** into **potatoes**. (**NOTE:** "Smashed" potatoes will still have a few chunks.) Add **half the chives**, then season with **salt** and **pepper**, if you like. (**TIP:** Reheat potatoes over medium-low heat, if you like.)
- Thinly slice **steaks**. Stir **any steak resting juices** into **gravy**.
- Divide **potatoes** and **broccoli** between plates.
- Arrange **steak** over **potatoes**, then top with **gravy**.
- Sprinkle **remaining chives** over top.

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 | Season and sear steaks

Swap | Striploin Steak

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

### 3 | Season and sear steaks

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 | Season and sear 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 to a minimum internal temperature of 145°F for medium-rare; steak size will affect doneness.