



Pan-Fried Striploin Steak

with Truffle Salt, Smashed Potatoes and Snap Peas

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
-  Russet Potato
2 | 4
-  Sugar Snap Peas
227 g | 454 g
-  Shallot
1 | 2
-  Sour Cream
1 | 2
-  Gravy Spice Blend
2 tbsp | 4 tbsp
-  Beef Broth Concentrate
1 | 2
-  Garlic Salt
1 tsp | 2 tsp
-  Truffle Sea Salt
1 g | 2 g

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, milk, butter

Cooking utensils | Aluminum foil, 2 baking sheets, large non-stick pan, large pot, measuring cups, measuring spoons, paper towels, parchment paper, potato masher, strainer, vegetable peeler

1



Prep and cook potatoes

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

- Remove any brown spots from **potatoes**, then peel and cut 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.
- Once boiling, reduce heat to medium. Simmer uncovered, 10-12 min, until fork-tender.

4



Make pan gravy

- Meanwhile, reheat the same pan over medium.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then **remaining shallots**. Cook 2-3 min, stirring often, until tender.
- Sprinkle **Gravy Spice Blend** over **shallots**. Cook 30 sec, stirring often, until coated.
- Stir in **1 cup** (1 ½ cups) **water** and **broth concentrate**. Bring to a gentle boil.
- Once boiling, cook for 3-4 min, stirring often, until **gravy** thickens slightly.
- Remove from heat, then cover to keep warm.

2



Prep and roast veggies

- Peel, then thinly slice **half the shallot**. Finely chop **remaining shallot**.
- Trim **sugar snap peas**.
- To a parchment-lined baking sheet, add **sugar snap peas** and **sliced shallots**. Drizzle **1 tbsp** (2 tbsp) **water** and **½ tbsp** (1 tbsp) **oil** over top. Season with **half the garlic salt** and **pepper**, then toss to coat. (**TIP:** Adding water to sugar snap peas helps them steam while roasting!)
- Roast in the **middle** of the oven for 10-14 min, until tender.

5



Rest steak and finish potatoes

- When **steak** is done, transfer to a cutting board, then cover loosely with foil. Let rest for 5 min.
- When **potatoes** are tender, drain and return them to the pot, off heat.
- Roughly mash **sour cream**, **remaining garlic salt**, **2 tbsp** (4 tbsp) **butter** and **2 tbsp** (4 tbsp) **milk** into **potatoes**. (**TIP:** For creamier potatoes, add extra milk, 1-2 tbsp at a time!)
- Season with **pepper**.

3



Cook steak

*2 Double | Striploin Steak

Swap | Tenderloin Steak

Swap | Top Sirloin Steak

- Meanwhile, pat **steak** dry with paper towels, then season with **truffle salt** and **pepper**.
- Heat a large non-stick pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **steak**. Pan-fry for 1-2 min per side, until golden.
- Remove from heat, then transfer to an unlined baking sheet.
- Roast in the **top** of the oven for 4-7 min, until cooked to desired doneness.**

6



Finish and serve

- Thinly slice **steak**.
- Stir any **steak resting juices** into the **pan gravy**. Season with **salt** and **pepper**.
- Divide **smashed potatoes**, **steak** and **roasted veggies** between plates.
- Spoon **pan gravy** 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 steaks

*2 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 **striploin steak**.

3 | Cook steaks

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.