

HELLO Steak-Topped Poutine with Opion Grayu Basen and Chasse

with Onion Gravy, Bacon and Cheese Curds

40 Minutes









(C) Swap

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 🎥









Top Sirloin Steak 285 g | 570 g

Bacon Strips 100 g | 200 g





Russet Potato

Yellow Onion



Chives



7g | 14g

½ cup | 1 cup







Gravy Spice Blend

20 g | 40 g

4 tbsp | 8 tbsp



Beef Broth Concentrate



Whole Grain Mustard ½ tbsp | 1 tbsp



Garlic Salt 4 g | 8 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.



Cooking utensils | Aluminum foil, baking sheet, large non-stick pan, measuring cups, measuring spoons, paper towels, parchment paper, small bowl, tongs



Prep

- Before starting, preheat the oven to 450°F Wash and dry all produce.
- Remove any brown spots from potatoes. Halve **potatoes** lengthwise, then cut into ¼-inch fries.
- Peel, halve, then cut **onion** into \(\frac{1}{4}\)-inch pieces.
- · Roughly chop chives.
- To a parchment-lined baking sheet, add potatoes and 1 tbsp oil. (NOTE: For 4 servings, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with pepper and half the garlic salt, then toss to coat.
- Roast in the top of the oven for 25-28 min, flipping halfway through, until tender and golden. (NOTE: For 4 servings, roast in the top and middle of the oven, rotating sheets halfway through.)



Cook bacon

- Meanwhile, heat a large non-stick pan over medium heat.
- When hot, add bacon. (NOTE: For 4 servings, cook bacon in batches.) Cook for 5-8 min. flipping occasionally, until crispy.** Remove the pan from heat.
- Using tongs, transfer **bacon** to a paper towellined plate. Set aside.
- In a small heat-proof bowl, reserve **bacon fat**.
- Carefully wipe the pan clean.
- Pat **steaks** dry with paper towels. Season with pepper and remaining garlic salt.



Pan-fry steaks

O Swap Striploin Steak \imath Double Striploin Steak

Tenderloin Steak 🗘 Swap 🛭

- Reheat the same pan over medium.
- When hot, add 1 tbsp (2 tbsp) oil, then steaks. Panfry for 4-6 min per side or until cooked to desired doneness.**When **steaks** are done, remove from heat and transfer to a plate.
- Loosely cover with foil and set aside to rest for 2-3 min.
- Rinse and wipe the pan clean.



4 | Pan-fru steaks

visual and temperature cues.

Measurements

within steps

For 6 servings

🗘 Swap 📗 Striploin Steak

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

1 tbsp

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

oil

4 | Pan-fry steaks

🚧 Double | Striploin Steak

If you've opted for **double striploin steak**, cook in the same way the recipe instructs you to cook the regular portion of steak.

4 | Pan-fry steaks

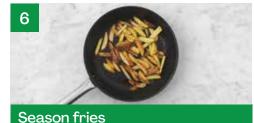
O Swap | Tenderloin Steak

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



Make onion gravy

- · Heat a small pot over medium heat.
- When hot, add 1 tbsp (2 tbsp) bacon fat, then onions. Cook for 3-4 min, until softened.
- Sprinkle Gravy Spice Blend over top. Cook for 30 sec, until fragrant.
- Add broth concentrate, half the mustard (use all for 4 servings), half the cooking wine and 1 cup (2 cups) water. Boil gravy for 1-2 min, until gravy thickens slightly, then season with salt and pepper.
- Remove from heat.



- Reheat the pan (from step 2) over medium-low.
- When hot, add 1 tbsp (2 tbsp) bacon fat and 1 tbsp (2 tbsp) butter, then swirl the pan until melted.
- Add fries and remaining cooking wine. Cook for 1-3 min, stirring occasionally, until **wine** has been absorbed. Season with salt and pepper.
- Remove from heat.



Finish and serve

- Thinly slice steaks, then add any resting steak juices to gravy.
- Crumble bacon.
- Divide some of the fries between bowls. Layer in some cheese curds, bacon and gravy. Add remaining fries and repeat with remaining cheese curds, bacon and gravy.
- Top with steak, then sprinkle with chives.

** Cook beef to a minimum internal temperature of 145°F for medium-rare; steak size will affect doneness. Cook bacon to a minimum internal temperature of 160°F.