









Steak-Topped Poutine

with Onion Gravy, Bacon and Cheese Curds

40 Minutes

 Swap	 Double	 Swap
		
Striploin Steak 370 g 740 g	Striploin Steak 740 g 1480 g	Tenderloin Steak 340 g 680 g


 Customized Protein

 Add

 Swap

or

 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



Bacon Strips
100 g | 200 g



Russet Potato
3 | 6



Yellow Onion
1 | 2



Chives
7 g | 14 g



Cheese Curds
½ cup | 1 cup



White Cooking Wine
4 tbsp | 8 tbsp



Gravy Spice Blend
20 g | 40 g



Beef Broth Concentrate
2 | 4



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.

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

Pantry items | Butter, oil, salt, pepper

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

1



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 ¼-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.)

3



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 towel-lined 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**.

4



Pan-fry steaks

- 🔄 Swap | **Striploin Steak**
- ✖2 Double | **Striploin Steak**
- 🔄 Swap | **Tenderloin Steak**

- Reheat the same pan over medium.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **steaks**. Pan-fry 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.

5



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.

6



Season fries

- 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**.

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.

4 | Pan-fry steaks

- 🔄 Swap | **Striploin Steak**

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

4 | Pan-fry steaks

- ✖2 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

- 🔄 Swap | **Tenderloin Steak**

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

** 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.