

Bacon-Wrapped Steaks

with Mashed Potatoes, Maple-Dijon Brussels Sprouts and Ranch

Special

40 Minutes





Top Sirloin Steak







Chives



Parmesan Cheese,





Garlic Salt



Russet Potato





Brussels Sprouts



Maple Syrup



Dijon Mustard



Ranch Dressing

Start here

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

Bust out

2 Baking sheets, vegetable peeler, measuring spoons, potato masher, strainer, aluminum foil, large bowl, large pot, large non-stick pan, paper towels

Ingredients

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	2 Person	4 Person
Top Sirloin Steak	340 g	680 g
Bacon Strips	100 g	200 g
Chives	7 g	14 g
Parmesan Cheese, shredded	⅓ cup	½ cup
Garlic Salt	1 tsp	2 tsp
Russet Potato	460 g	920 g
Brussels Sprouts	227 g	454 g
Maple Syrup	2 tbsp	4 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Ranch Dressing	4 tbsp	8 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Milk*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

^{*} Pantry items

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.



Cook Brussels sprouts

Halve Brussels sprouts (if larger, quarter them). Add Brussels sprouts and 1 tbsp oil (dbl for 4 ppl) to an unlined baking sheet. Season with salt and pepper, then toss to coat. Roast in the middle of the oven until tender, 16-20 min.



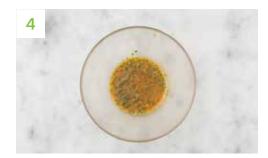
Prep

Meanwhile, peel, then cut potatoes into 1-inch pieces. Add potatoes, 2 tsp salt and enough water to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.



Cook steaks

Meanwhile, pat **steaks** dry with paper towels. Season with garlic salt and pepper, then wrap 2 bacon strips around each steak. Heat a large non-stick pan over medium-high heat. When hot, add 1 tbsp oil (dbl for 4 ppl), then baconwrapped steaks. Sear until golden-brown, 1-2 min per side. Remove the pan from heat, then transfer bacon-wrapped steaks to another unlined baking sheet. Roast in the **top** of the oven until **bacon** is crispy and **steaks** are cooked to desired doneness, 10-12 min.**



Make maple-Dijon dressing

Meanwhile, thinly slice chives. Add maple syrup, half the chives and Dijon to a large bowl. Season with salt and pepper to taste, then stir to combine.



Finish potatoes

Drain and return **potatoes** to the same pot, off heat. Mash Parmesan, 2 tbsp butter and 3 tbsp milk (dbl both for 4 ppl) into potatoes until creamy. Season with salt and pepper, to taste.



Finish and serve

Add Brussels sprouts to the bowl with maple-Dijon dressing, then toss to coat. Divide Brussels sprouts, mashed potatoes and steaks between plates. Sprinkle **remaining chives** over mashed potatoes. Serve ranch dressing on the side for dipping.

Dinner Solved!

Contact

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^{**} Cook pork to a minimum internal temperature of 71°C/160°F and steak to a minimum internal temperature of 63°C/145°F (for medium-rare), as size may vary.