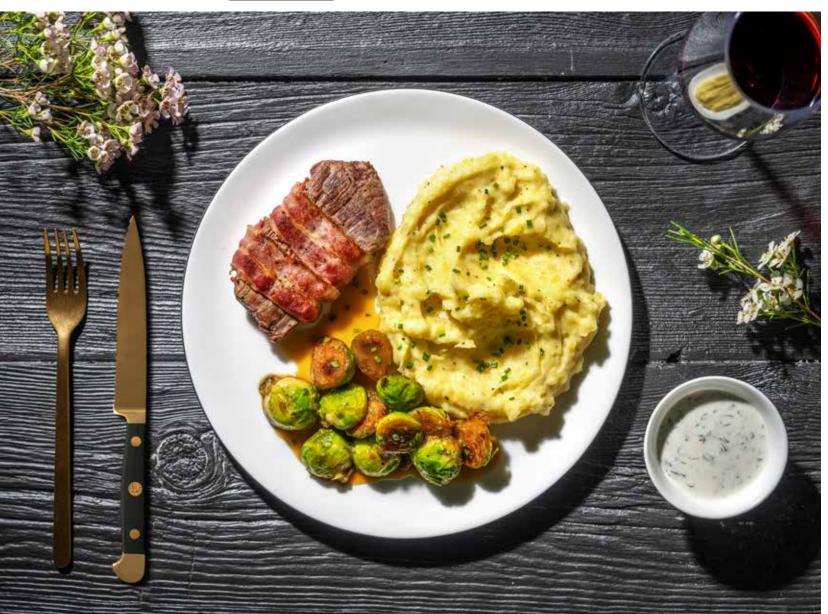


Bacon-Wrapped Steaks

with Mashed Potatoes and Maple-Dijon Brussels Sprouts

Special

40 Minutes







Top Sirloin Steak

Bacon Strips





Chives

Parmesan Cheese, shredded





Garlic Salt

Russet Potato





Maple Syrup

Brussels Sprouts



Dijon Mustard



Caesar Dressing

Start here

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

Measurements, 1 tbsp., (2 tbsp), oil within steps 4 person Ingredient

Bust out

2 Baking sheets, vegetable peeler, measuring spoons, potato masher, strainer, large bowl, large pot, large nonstick pan, paper towels

Inaredients

	2 Person	4 Person
Top Sirloin Steak	285 g	570 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
Caesar Dressing	4 tbsp	8 tbsp
Milk*	3 tbsp	6 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

- * Pantry items
- ** 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.

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 (2 tbsp) oil 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.



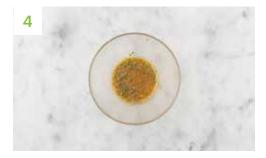
Prep

- 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 mediumhigh heat. When hot, add **1 tbsp** (2 tbsp) oil, then bacon-wrapped 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, 6-10 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 (4 tbsp) butter and 3 tbsp (6 tbsp) milk 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 Caesar dressing on the side for dipping.

Contact

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