



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



Brussels Sprouts



Maple Syrup



Dijon Mustard



Caesar Dressing

HELLO BRUSSELS SPROUTS

Brussels sprouts are in the same family as cabbage: brassica!

Start here

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

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

Bust out

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

Ingredients

	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	¼ 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.

Contact

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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.



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.



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.



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.



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** (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.**



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.

Dinner Solved!