



# Country-Style Fried Steak

with Garlicky Corn and Onion-Gravy

**PRONTO** 35 Minutes



Beef Steak



Mayonnaise



Beef Broth Concentrate



Russet Potato



Onion, sliced



Garlic



Italian Breadcrumbs



Sour Cream



Corn Kernels



Chives

**HELLO COUNTRY FRIED**

*Country-fried steak is an American breaded and fried steak cutlet!*

# Start Strong

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

## Bust Out

Garlic Press, Measuring Spoons, Medium Pot, Potato Masher, Shallow Dish, Baking Sheet, Large Non-Stick Pan, Large Pot, Measuring Cups, Paper Towel, Peeler, Parchment

## Ingredients

	2 Person	4 Person
Beef Steak	340 g	680 g
Mayonnaise	2 tbsp	4 tbsp
Beef Broth Concentrate	1	2
Russet Potato	460 g	920 g
Onion, sliced	113 g	227 g
Garlic	6 g	12 g
Italian Breadcrumbs	4 tbsp	8 tbsp
Sour Cream	3 tbsp	6 tbsp
Corn Kernels	113 g	227 g
Chives	7 g	14 g
Unsalted Butter*	2 tbsp	4 tbsp
Milk*	¼ cup	½ cup
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 63°C/145°F for medium-rare, steak size will affect doneness.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## 1. COOK POTATOES

Peel, then cut **potatoes** into ½-inch pieces. Combine **potatoes**, **2 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until **potatoes** are fork-tender, 10-12 min.



## 4. MAKE ONION-GRAVY

While **steak** cooks, wipe the same pan clean, then heat over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl) then **onions**. Cook, stirring occasionally, until softened, 4-5 min. Meanwhile, thinly slice **chives**. Peel, then mince or grate **garlic**. When **onions** are soft, add **broth concentrate** and **½ cup water** (dbl for 4ppl). Simmer, stirring often, until **gravy** is slightly reduced, 2-3 min. Remove the pan the heat. Stir in the **sour cream**. Season with **salt** and **pepper**.



## 2. PREP

While **potatoes** cook, pat **steak** dry with paper towels, then carefully slice into centre of **each steak** – lengthwise and parallel to the cutting board – leaving ½-inch intact on the other end. Open up like a book and cover each with some plastic wrap. Using a mallet or heavy-bottomed pan, pound **each steak** until ¼-inch thick. Season with **salt** and **pepper**. Add **breadcrumbs** to a shallow dish. Brush **steak** all over with **mayo**. Working with **one steak** at a time, press both sides into **breadcrumbs** to coat completely.



## 5. COOK CORN

While the **gravy** cooks, heat a medium pot over medium heat. When hot, add **1 tbsp butter**, then **corn**, **garlic** and **chives**. Cook, stirring often, until the **corn** is warmed through, 2-3 min. Season with **salt** and **pepper**.



## 3. COOK STEAK & FINISH POTATOES

Heat a large non-stick pan over medium-high heat. When hot, add **2 tbsp oil** (dbl for 4 ppl), then **steak**. Sear until golden, 1-2 min per side. (**NOTE:** Don't overcrowd the pan; sear in two batches if needed!) Remove pan from the heat and transfer steak to a parchment-lined baking sheet. Bake in **middle** of the oven, until cooked to desired doneness, 5-8 min. \*\* Meanwhile, drain **potatoes** and return to the same pot. Using a masher, roughly mash in **1 tbsp butter** and **¼ cup milk** (dbl both for 4 ppl). Season with **salt** and **pepper**.



## 6. FINISH AND SERVE

Divide the **steak**, **mash** and **corn** between plates. Spoon over the **onion-gravy**.

# Dinner Solved!