



Mushroom Gravy-Smothered Striploin

with Roasted Potatoes and Grilled Asparagus

Long Weekend Grill

35 Minutes



Beef, striploin steak



Mushrooms



Shallot



Cream Sauce Spice Blend



White Wine



Yellow Potato



Thyme



Asparagus



Lemon



Parmesan Cheese, shredded



Chives



Montreal Steak Spice

HELLO STRIPLON STEAK

This cut is beautifully marbled with fat to ensure a juicy steak!

Start here

- Before starting, wash and dry all produce.
- Preheat the oven to 425°F.
- Lightly oil the grill.
- While you prep, preheat the grill to 400°F over medium heat.

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

Bust out

Baking sheet, measuring spoons, zester, small bowl, measuring cups, whisk, large non-stick pan, paper towels, aluminum foil

Ingredients

	2 Person	4 Person
Beef, striploin steak	370 g	740 g
Mushrooms	113 g	227 g
Shallot	50 g	100 g
Cream Sauce Spice Blend	1 tbsp	2 tbsp
White Wine	4 tbsp	8 tbsp
Yellow Potato	400 g	800 g
Thyme	7 g	14 g
Asparagus	227 g	454 g
Lemon	1	2
Parmesan Cheese, shredded	¼ cup	½ cup
Chives	7 g	14 g
Montreal Steak Spice	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
Unsalted Butter*	2 tbsp	4 tbsp
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 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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Roast potatoes

- Strip **1 tbsp** (2 tbsp) **thyme leaves** from stems. Roughly chop.
- Cut **potatoes** into ½-inch pieces.
- Add **potatoes**, **half the thyme** 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, flipping halfway through, until tender and golden-brown, 22-25 min.



Grill asparagus

- Add **asparagus** to the other side of the grill. Close lid and grill **asparagus**, flipping once, until tender-crisp, 4-6 min.



Prep

- Meanwhile, thinly slice **mushrooms**.
- Peel, then cut **shallot** into ¼-inch slices.
- Thinly slice **chives**.
- Trim and discard **bottom 1 inch of asparagus**.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Whisk together **½ tbsp** (1 tbsp) **lemon juice**, **1 tbsp** (2 tbsp) **oil**, **¼ tsp** (½ tsp) **lemon zest** and **¼ tsp** (½ tsp) **sugar** in a small bowl. Season with **salt** and **pepper**. Set aside.



Cook mushroom gravy

- While **steak** is resting, heat a large non-stick pan over medium-high heat.
- When hot, add **2 tbsp** (4 tbsp) **butter**, then **shallots**, **mushrooms** and **remaining thyme**. Cook, stirring often, until **mushrooms** are golden-brown and tender, 4-5 min.
- Sprinkle **Cream Sauce Spice Blend** over **mushrooms**. Cook, stirring until coated, 1 min.
- Add **white wine** and **¾ cup** (1 ½ cups) **water**. Cook, stirring often, until **mushroom gravy** thickens, 1-2 min.



Prep and grill steaks

- Pat **steak** dry with paper towels.
- Season **steak** all over with **Montreal Steak Spice**.
- Add **steak** to one side of the grill. Grill, flipping **steak** once, until cooked to desired doneness, 4-6 min per side.**
- Transfer **steak** to a plate and cover with foil to keep warm.



Finish and serve

- Thinly slice **steak**.
- Divide **steak**, **potatoes** and **asparagus** between plates.
- Spoon **mushroom gravy** over **steak**.
- Sprinkle **chives** and **Parmesan cheese** over **potatoes**.
- Spoon **lemon dressing** over **asparagus**.
- Squeeze a **lemon wedge** over **asparagus**, if desired.

Dinner Solved!