



Sicilian-Style Steak and Chunky Fries

with Lemon Aioli

Family Friendly 25 Minutes



Beef Steak



Russet Potato



Mayonnaise



Italian Seasoning



Baby Spinach



White Wine Vinegar



Baby Tomatoes



Mini Cucumber



Garlic, cloves



Lemon



Parmesan Cheese, shredded

HELLO LEMON AND STEAK

A classic Sicilian pairing that helps balance the richness of red meat!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, medium bowl, zester, measuring spoons, large bowl, parchment paper, small bowl, whisk, large non-stick pan, paper towels, aluminum foil

Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Russet Potato	460 g	920 g
Mayonnaise	4 tbsp	8 tbsp
Italian Seasoning	1 tbsp	2 tbsp
Baby Spinach	56 g	113 g
White Wine Vinegar	1 tbsp	2 tbsp
Baby Tomatoes	113 g	227 g
Mini Cucumber	66 g	132 g
Garlic, cloves	1	2
Lemon	1	1
Parmesan Cheese, shredded	¼ cup	½ cup
Sugar*	¼ tsp	½ tsp
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.

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Roast chunky fries

Cut **potatoes** into ½-inch fries. Add **potatoes**, **Italian Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **bottom** of the oven, flipping halfway through, until golden-brown, 21-23 min. When **fries** are almost done, remove the baking sheet from the oven and sprinkle **Parmesan** over **fries**. Return the baking sheet to the **bottom** of the oven. Bake until **Parmesan** melts, 2-3 min.



Cook steaks

Heat a large non-stick pan over medium-high heat. When hot, add **steaks**. Sear until golden, 1-2 min per side. Remove the pan from heat, then transfer **steaks** to an unlined baking sheet. Bake in the **top** of the oven until cooked to desired doneness, 4-9 min. ** When **steaks** are done, loosely cover with foil and set aside to rest, 2-3 min.



Prep

While **fries** roast, slice **cucumber** into ¼-inch rounds. Halve **tomatoes**. Peel, then mince or **garlic**. Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut any **remaining lemon** into wedges. Pat **steaks** dry with paper towels. Add **steaks**, **garlic**, **½ tbsp oil** (dbl for 4 ppl) and **half the lemon zest** to a medium bowl. Season with **salt** and **pepper**, then toss to coat. Set aside.



Make lemon aioli

While **steak** cooks, add **mayo**, **1 tbsp lemon juice** (dbl for 4 ppl) and **remaining lemon zest** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



Marinate veggies

Whisk together **vinegar**, **2 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) in a large bowl. Add **cucumbers** and **tomatoes**. Season with **salt** and **pepper**, then toss to combine. Set aside.



Finish and serve

Add **spinach** to the large bowl with **marinated veggies**, then toss to coat. Thinly slice **steaks**. Divide **steaks**, **cheesy fries** and **salad** between plates. Serve **lemon aioli** on the side for dipping. Squeeze a **lemon wedge** over **steaks**, if desired.

Dinner Solved!