



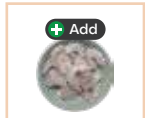
# Spiced Striploin Steak

## with Creamy Bacon and Spinach Salad

45 Minutes

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Shrimp  
285 g | 570g



Striploin Steak  
370 g | 740 g



Bacon Strips  
100 g | 200 g



Ciabatta Roll  
1 | 2



Russet Potato  
2 | 4



Lemon  
1 | 2



Garlic, cloves  
2 | 4



Parsley  
7 g | 14 g



Baby Spinach  
113 g | 227 g



Mayonnaise  
4 tbsp | 8 tbsp



Parmesan Cheese, shredded  
1/4 cup | 1/2 cup



Montreal Steak Spice  
1 tbsp | 2 tbsp

**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.

**Pantry items** | Unsalted butter\*, oil\*, salt\*, pepper\*

**Cooking utensils** | Baking sheet, measuring spoons, slotted spoon, zester, aluminum foil, large bowl, small bowl, whisk, large non-stick pan, paper towels

1



### Prep and roast potato wedges

- Before starting, preheat the oven to 450°F.
- Remove **2 tbsp** (4 tbsp) **butter** from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.
- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the Montreal Steak Spice** and **1 tbsp** (2 tbsp) **oil** to an unlined baking sheet. Season with **salt**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min.

2



### Cook bacon

- Meanwhile, cut **bacon** crosswise into ¼-inch strips.
- Heat a large non-stick pan over medium heat.
- When hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.\*\*
- Remove the pan from heat. Using a slotted spoon, transfer **bacon** to one side of a plate to cool slightly. Set aside.
- Reserve **bacon fat** in the pan.

3



### Prep and cook croutons

- Meanwhile, cut **ciabatta** into ½-inch pieces.
- When **bacon** is done, reheat the pan with **bacon fat** over medium.
- When hot, add **ciabatta**. Season with **salt** and **pepper**. Cook, stirring often, until golden-brown and crisp, 5-6 min.
- Remove from heat, then add **croutons** to the other side of the plate with **bacon**.

4



### Cook steak

+ Add | Shrimp

- Pat **steak** dry with paper towels, then season with **salt** and **remaining Montreal Steak Spice**.
- Reheat the same pan over medium.
- When hot, add ½ **tbsp** (1 tbsp) **oil**, then **steak**. Sear until golden-brown, 1-2 min per side.
- Remove from heat, then transfer **steak** to another unlined baking sheet.
- Roast in the **top** of the oven until cooked to desired doneness, 5-8 min.\*\*
- When **steak** is done, transfer to a cutting board. Cover loosely with foil and set aside to rest, 5 min.

5



### Make dressing and compound butter

- Meanwhile, roughly chop **parsley**.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Peel, then mince or grate **garlic**.
- Add **mayo**, **half the Parmesan**, **half the lemon zest**, **half the garlic** and **1 tbsp** (2 tbsp) **lemon juice** to a large bowl.
- Season with **salt** and **pepper**, then whisk to combine. Set aside.
- Add **remaining lemon zest**, **remaining garlic**, **half the parsley** and **2 tbsp** (4 tbsp) **softened butter** to a small bowl.
- Season with **salt** and **pepper**, then stir to combine. (**NOTE**: This is your **compound butter**.)

6



### Finish and serve

+ Add | Shrimp

- Add **spinach**, **bacon** and **croutons** to the large bowl with **dressing**, then toss to combine.
- Thinly slice **steak**.
- Divide **steak**, **potato wedges** and **salad** between plates.
- Sprinkle **remaining Parmesan** over **salad**.
- Dollop **compound butter** over **steak** to melt.
- Sprinkle **remaining parsley** over **potatoes**.
- Squeeze a **lemon wedge** over **salad**, if desired.

Measurements  
within steps

1 tbsp (2 tbsp) oil  
2 person 4 person Ingredient

### 4 | Cook shrimp

+ Add | Shrimp

If you've opted to add **shrimp**, while **steak** roasts, using a strainer, drain and rinse **shrimp**, then pat dry with paper towels. Season with **salt** and **pepper**. Reheat the same pan over medium-high. When hot, add **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.\*\* Cover to keep warm.

### 6 | Finish and serve

+ Add | Shrimp

Top **steak** with **shrimp** before dolloping **compound butter** over top.

\*\* Cook pork, steak and shrimp to a minimum internal temperature of 71°C/160°F, 63°C/145°F (for medium-rare) and 74°C/165°F, respectively.



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