



Steak with Rosemary Potatoes

with Caesar-Dressed Salad

Steak Night

30 Minutes

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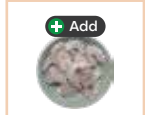
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Shrimp

285 g | 570 g



Beef Steak
285 g | 570 g



Yellow Potato
7 | 14



Caesar Dressing
2 tbsp | 4 tbsp



Balsamic Vinegar
1 tbsp | 2 tbsp



Spring Mix
113 g | 227 g



Baby Tomatoes
113 g | 227 g



Garlic, cloves
3 | 6



Dried Rosemary
1 tsp | 2 tsp



Beef Broth Concentrate
1 | 2

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, aluminum foil, large bowl, parchment paper, measuring cups, large non-stick pan, paper towels

1



Roast potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Cut **potatoes** into ½-inch pieces.
- Add **potatoes**, **rosemary** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet.
- Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, stirring halfway, until tender and golden-brown, 20-22 min.

2



Pan-fry steaks

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **steaks** dry with paper towels. Season with **salt** and **pepper**.
- When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **steaks**.
- Pan-fry until cooked to desired doneness, 5-8 min per side.**
- Remove from heat, then transfer to a clean cutting board.
- Cover loosely with foil.

3



Prep

- + Add | **Shrimp**
- Meanwhile, halve **tomatoes**.
- Peel, then mince or grate **garlic**.

4



Make sauce

- Reheat the same pan (from step 2) over medium-low.
- When hot, add **1 tbsp** (2 tbsp) **butter**, then **garlic**. Stir until **butter** melts and **garlic** is fragrant, 30 sec.
- Add **¼ cup** (½ cup) **water**, **broth concentrate** and **vinegar**. Bring to a simmer.
- Once simmering, cook, stirring often, until **sauce** reduces slightly, 2-4 min.
- Remove from heat.
- Season with **salt** and **pepper**, to taste. Cover to keep warm.

5



Finish and serve

- + Add | **Shrimp**
- Thinly slice **steaks**.
- Add **any steak juices** from the cutting board to **sauce**, then stir to combine.
- Add **tomatoes**, **spring mix** and **Caesar dressing** to a large bowl. Toss to combine.
- Divide **steaks**, **rosemary potatoes** and **salad** between plates.
- Drizzle **sauce** over **steaks**.

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

3 | Prep and cook shrimp

+ Add | **Shrimp**

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat dry with paper towels. Season with **salt** and **pepper**. Carefully wipe the same pan (from step 2) clean, then reheat over medium-high. When hot, add **½ tbsp** (1 tbsp) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.** Remove from heat. Transfer to a plate. Continue with prep as recipe instructs. Reuse the same pan to make **sauce** in step 4.

5 | Finish and serve

+ Add | **Shrimp**

Top final plates with **shrimp**.

** Cook steak and shrimp to minimum internal temperatures of 63°C/145°F (for medium-rare) and 74°C/165°F, respectively. Steak size will affect doneness.



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