

Steak with Rosemary Sous Vide Potatoes

with Vinaigrette-Dressed Salad

Special

30 Minutes



Top Sirloin Steak



Sous Vide Potatoes



Spring Mix



Garlic, cloves



Baby Tomatoes



Rosemary



Caesar Dressing



Red Wine Vinegar



Beef Broth Concentrate

HELLO ROSEMARY

This woody herb has a unique and floral aroma!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Top Sirloin Steak	285 g	570 g
Sous Vide Potatoes	280 g	560 g
Spring Mix	113 g	227 g
Garlic, cloves	3	6
Baby Tomatoes	113 g	227 g
Rosemary	1 sprig	2 sprig
Caesar Dressing	1 ½ tbsp	3 tbsp
Red Wine Vinegar	2 tbsp	4 tbsp
Beef Broth Concentrate	1	2
Unsalted Butter*	1 tbsp	2 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 sous vide potatoes

- Finely chop **1 tbsp rosemary leaves** (dbl for 4 ppl).
- Pat **potatoes** very dry with paper towels.
- Add **potatoes, chopped rosemary** 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 **middle** of the oven until tender and golden-brown, 15-18 min.



Make sauce

- Reheat the same pan (from step 2) over medium-low.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then **garlic**. Stir until **butter** melts and **garlic** is fragrant, 30 sec.
- Add **broth concentrate, 1 tbsp vinegar** and **¼ cup water** (dbl both for 4 ppl). 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.



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 oil** (dbl for 4 ppl), then **steaks**. Pan-fry until cooked to desired doneness, 5-8 min per side.**
- Remove from heat, then transfer **steaks** to a clean cutting board. Cover loosely with foil.



Finish and serve

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

Dinner Solved!



Prep

- Meanwhile, halve **tomatoes**.
- Peel, then mince or grate **garlic**.
- Add **Caesar dressing** and **½ tbsp vinegar** (dbl for 4 ppl) to a large bowl. Season with **salt and pepper**, then stir to combine.