

Steak with Rosemary Sous Vide Potatoes

with Caesar-Dressed Salad

Special

30 Minutes



Top Sirloin Steak



Sous Vide Potatoes



Caesar Dressing



Balsamic Vinegar



Spring Mix



Baby Tomatoes



Garlic, cloves



Rosemary



Beef Broth Concentrate

HELLO ROSEMARY

This woody herb has a unique and floral-like aroma!

Start here

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

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

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
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
Rosemary	1 sprig	2 sprig
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** (2 tbsp) **rosemary leaves**.
- Pat **potatoes** very dry with paper towels.
- Add **potatoes, chopped 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 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** (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.



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 **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, spring mix** and **caesar dressing** to a large bowl. Toss to combine.
- Divide **steaks, potatoes** and **salad** between plates.
- Drizzle **sauce** over **steaks**.

Dinner Solved!



Prep

- Meanwhile, halve **tomatoes**.
- Peel, then mince or grate **garlic**.