



Steaks and Bacon-Balsamic Sauce

with Mustardy Brussels Sprouts and Herbed Potatoes

Steak Night

35 Minutes



Top Sirloin Steak



Bacon Strips



Shallot



Balsamic Glaze



Gravy Spice Blend



Sous Vide Potatoes



Whole Grain Mustard



Brussels Sprouts



Garlic Salt



Chives



Scan the QR code to download our app.

HELLO BACON

The ultimate salty, smoky flavour booster!

Start here

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

Bust out

3 Baking sheets, measuring spoons, parchment paper, strainer, measuring cups, large non-stick pan, paper towels

Ingredients

| | 2 Person | 4 Person |
|---------------------|----------|----------|
| Top Sirloin Steak | 285 g | 570 g |
| Bacon Strips | 100 g | 200 g |
| Shallot | 50 g | 100 g |
| Balsamic Glaze | 4 tbsp | 8 tbsp |
| Gravy Spice Blend | 2 tbsp | 4 tbsp |
| Sous Vide Potatoes | 280 g | 560 g |
| Whole Grain Mustard | 1 tbsp | 2 tbsp |
| Brussels Sprouts | 170 g | 340 g |
| Garlic Salt | 1 tsp | 2 tsp |
| Chives | 7 g | 7 g |
| Unsalted Butter* | 2 tbsp | 4 tbsp |
| Sugar* | ¼ tsp | ½ tsp |
| Oil* | | |
| Salt and Pepper* | | |

* Pantry items

** Cook bacon to a minimum internal temperature of 71°C/160°F and steak to a minimum internal temperature of 63°C/145°F (for medium-rare), as size may vary.

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

Call us | (855) 272-7002
HelloFresh.ca

    @HelloFreshCA



Roast Brussels sprouts

- Halve **any Brussels sprouts** larger than 1 inch and keep smaller ones whole.
- Add **Brussels sprouts, mustard, ¼ tsp sugar, half the garlic salt** 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, stirring halfway through, until tender and golden-brown, 18-20 min.



Cook 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**. Sear until golden-brown, 1-2 min per side.
- Remove the pan from heat, then transfer **steaks** to an unlined baking sheet. Reserve **fat** in the pan.
- Roast **steaks** in the **top** of the oven until cooked to desired doneness, 4-6 min.**



Prep

- Meanwhile, peel, then cut **shallot** into ¼-inch pieces.
- Thinly slice **chives**.
- Drain **potatoes**, then thoroughly pat dry with paper towels. (**TIP:** Any extra moisture will prevent potatoes from crisping when roasted.)
- Cut **bacon** into ¼-inch pieces on a separate cutting board.



Make bacon-balsamic sauce

- Meanwhile, heat the pan with **reserved fat** over medium.
- When hot, add **bacon** and **shallots**. Cook, stirring occasionally, until **bacon** is golden and starts to crisp, 4-5 min.**
- Carefully drain and discard **all but 1 tbsp bacon fat** (dbl for 4 ppl) from the pan.
- Sprinkle **remaining Gravy Spice Blend** into the pan. Cook, stirring often, until **bacon and shallots** are coated, 30 sec.
- Gradually add **⅔ cup water** (dbl for 4 ppl). Cook, stirring often, until **mixture** comes to a simmer. Simmer, stirring often, until thickened slightly, 1-2 min.
- Add **balsamic glaze**. Stir until combined, 30 sec.



Roast potatoes

- Add **potatoes, remaining garlic salt, half the Gravy Spice Blend** and **1 ½ tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, stirring halfway through, until golden-brown, 12-14 min.
- Add **1 tbsp butter** (dbl for 4 ppl) and **half the chives** to the baking sheet with **potatoes**. Stir until **butter** melts and **potatoes** are coated.



Finish sauce and serve

- Remove the pan with **sauce** from heat.
- Add **1 tbsp butter** (dbl for 4 ppl). Season with **salt** and **pepper**, to taste, then stir until **butter** melts.
- Thinly slice **steaks**.
- Divide **steaks, potatoes** and **Brussels sprouts** between plates.
- Spoon **bacon-balsamic sauce** over **steaks**, then sprinkle with **remaining chives**.

Dinner Solved!