



Steaks and Bacon-Wrapped Green Beans

with Garlic Mash and Horseradish Sauce

Special

35 Minutes



Top Sirloin Steak



Bacon Strips



Green Beans



Yellow Potato



Creamy Horseradish Sauce



Sour Cream



Mayonnaise



Garlic Puree



Whole Grain Mustard



Montreal Steak Spice



Green Onion



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HELLO STEAK

Patting your steak dry before seasoning and searing ensures perfect browning!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, measuring spoons, potato masher, strainer, parchment paper, small bowl, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Top Sirloin Steak	285 g	570 g
Bacon Strips	100 g	200 g
Green Beans	170 g	340 g
Yellow Potato	360 g	720 g
Creamy Horseradish Sauce	1 tbsp	2 tbsp
Sour Cream	3 tbsp	6 tbsp
Mayonnaise	2 tbsp	4 tbsp
Garlic Puree	1 tbsp	2 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Montreal Steak Spice	1 tbsp	2 tbsp
Green Onion	2	4
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook pork 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

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1 Roast bacon-wrapped green beans

- Trim **green beans**.
- Cut **bacon strips** in half crosswise.
(NOTE: You should have 8 pieces for 2 ppl or 16 pieces for 4 ppl.)
- Divide **green beans** between **bacon pieces**. Wrap **bacon** around **green bean bundles**.
- Transfer **bacon-wrapped green beans** to a parchment-lined baking sheet.
- Drizzle **½ tsp oil** (dbl for 4 ppl) over top, then season with **salt and pepper**.
- Roast in the **middle** of the oven until **bacon** is crisp, 25-26 min.**



4 Make horseradish sauce

- Combine **creamy horseradish sauce**, **mayo**, **mustard**, **¼ tsp sugar** (dbl for 4 ppl) and **half the green onions** in a small bowl. Set aside.



2 Prep and cook potatoes

- Meanwhile, cut **potatoes** into 1-inch pieces.
- Thinly slice **green onions**.
- Add **potatoes**, **garlic puree**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.



5 Mash potatoes

- When **potatoes** are fork-tender, drain and return them to same pot, off heat.
- Mash **sour cream**, **2 tbsp butter** (dbl for 4 ppl) and **remaining green onions** into **potatoes** until smooth.
- Season with **salt and pepper**, to taste.



3 Cook steaks

- Meanwhile, pat **steaks** dry with paper towels.
- Sprinkle **Montreal Steak Spice** over tops of **steaks**, then press down to adhere.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **steaks**, spice-side down. Cook until golden, 2-3 min per side.
- Remove the pan from heat. Transfer **steaks** to an unlined baking sheet, spice-side up.
- Roast **steaks** in the **top** of the oven until cooked to desired doneness, 5-10 min.**



6 Finish and serve

- Slice **steaks**.
- Divide **garlic mash**, **bacon-wrapped green beans** and **steaks** between plates.
- Serve **horseradish sauce** alongside for dipping.

Dinner Solved!