

# Steaks and Bacon-Wrapped Green Beans

with Creamy Garlic Mash

Special

35 Minutes





Beef Steak



285 g | 570 g



**Bacon Strips** 100 g | 200 g



Yellow Potato



2 tbsp | 4 tbsp

350 g | 700 g







170 g | 340 g





Whole Grain Mustard 1 tbsp | 2 tbsp



Garlic Puree 1 tbsp | 2 tbsp



Green Onion

2 | 4

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. Cooking utensils | 2 Baking sheets, colander, measuring spoons, potato masher, parchment paper, small bowl, large pot, large non-stick pan, paper towels



## Roast bacon-wrapped green beans

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.
- Trim green beans.
- Halve bacon lengthwise. (NOTE: You should have 8 bacon strips for 2 ppl; 16 strips for 4 ppl.)
- Place green beans crosswise over bacon strips in small bundles. Carefully wrap bacon around each bean bundle.
- Transfer **bacon-wrapped green beans** to a parchment-lined baking sheet.
- Roast in the middle of the oven, flipping halfway through, until bacon is crisp, 25-26 min.\*\*



#### Finish prep and start potatoes

- Meanwhile, cut potatoes into 1-inch pieces.
- Thinly slice green onions.
- Add potatoes, 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.



#### Cook steaks

- Meanwhile, pat **steaks** dry with paper towels, then season with **salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add 1 tbsp (2 tbsp) oil then steaks. Sear until golden-brown,
   2-3 min per side.
- Remove the pan from heat, then transfer steaks to an unlined baking sheet.
- Roast in the top of the oven until cooked to desired doneness, 5-10 min.\*\*



#### Make horseradish sauce

Meanwhile, combine
 creamy horseradish sauce, mayo, mustard,
 ¼ tsp (½ tsp) sugar and
 half the green onions in a small bowl.



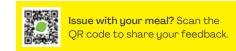
### Mash potatoes

- When **potatoes** are done, drain and return to the same pot, off heat.
- Mash garlic puree, 2 tbsp (4 tbsp) milk,
  2 tbsp (4 tbsp) butter and
  remaining green onions into potatoes
  until smooth.
- Season with salt and pepper, to taste.



### Finish and serve

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



Measurements

within steps

oil

**1 tbsp** (2 tbsp)