



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
350 g | 700 g



Mayonnaise
2 tbsp | 4 tbsp



Green Beans
170 g | 340 g



Creamy
Horseradish Sauce
1 tbsp | 2 tbsp



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.

Pantry items | Milk, unsalted butter, oil, salt, pepper, sugar

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

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

1



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.**

2



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.

3



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.**

4



Make horseradish sauce

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

5



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.

6



Finish and serve

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

** 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.



Issue with your meal? Scan the QR code to share your feedback.