



# Steaks and Easy Scalloped Potatoes

with Herby Mushrooms and Green Beans

Special

40 Minutes



Top Sirloin Steak



Russet Potato



Mixed Mushrooms



Green Beans



Parsley and Thyme



Shallot



Cream



Garlic Salt



Beef Broth Concentrate



Parmesan Cheese, shredded



Cream Sauce Spice Blend



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HELLO MIXED MUSHROOMS

*A delicious, savoury combo of cremini, button and velvet oyster mushrooms!*

## Start here

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

## Bust out

Baking sheet, vegetable peeler, medium oven-proof pan, measuring spoons, aluminum foil, medium pot, measuring cups, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Top Sirloin Steak	285 g	570 g
Russet Potato	690 g	1380 g
Mixed Mushrooms	200 g	400 g
Green Beans	170 g	340 g
Parsley and Thyme	14 g	21 g
Shallot	50 g	100 g
Cream	113 ml	237 ml
Garlic Salt	1 tsp	2 tsp
Beef Broth Concentrate	1	2
Parmesan Cheese, shredded	¼ cup	½ cup
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Unsalted Butter*	3 tbsp	6 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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### Start scalloped potatoes

- 1 Peel, then cut **potatoes** into ¼-inch-thick rounds.
- 2 Peel, then finely chop **shallot**.
- 3 Heat a medium oven-proof pan (large pan for 4 ppl) over medium heat.
- 4 When hot, add **1 tbsp butter** (dbl for 4 ppl), then **half the shallots, half the Cream Sauce Spice Blend** and **half the garlic salt**. Season with **pepper**. Cook, stirring often, until **shallots** are coated, 1 min.
- 5 Add **cream** and **½ cup water** (dbl for 4 ppl), then stir to combine.
- 6 Add **potatoes**, arranging in an even layer. Bring to a boil over high.



### Cook veggies

- 1 Meanwhile, reheat the same pan over medium-high.
- 2 When hot, add **1 tbsp butter** (dbl for 4 ppl), then **mushrooms** and **half the thyme**. Cook, stirring often, until golden-brown, 5-6 min.
- 3 Add **green beans** and **¼ cup water** (dbl for 4 ppl). Season with **salt** and **pepper**. Cook, stirring occasionally, until **green beans** are tender-crisp and **water** is absorbed, 4-5 min.
- 4 Remove from heat, then sprinkle **half the parsley** over **veggies**.



### Bake scalloped potatoes and prep

- 1 Once boiling, remove the pan from heat, then sprinkle **Parmesan** over top. (**NOTE:** Once boiling, if you don't have an oven-proof pan, carefully transfer potato mixture to an 8x8-inch baking dish [9x13-inch for 4 ppl].)
- 2 Bake in the **middle** of the oven until **potatoes** are tender and tops are golden-brown, 22-28 min.
- 3 Meanwhile, trim **green beans**.
- 4 Thinly slice **mushrooms**.
- 5 Roughly chop **parsley**.
- 6 Strip **2 tsp thyme leaves** (dbl for 4 ppl) from stems, then finely chop.



### Make gravy

- 1 Meanwhile, heat a medium pot over medium heat.
- 2 When hot, add **1 tbsp butter** (dbl for 4 ppl), **remaining shallots, remaining thyme** and **remaining Cream Sauce Spice Blend**. Cook, stirring often, until fragrant, 30 sec.
- 3 Whisk in **½ cup water** (dbl for 4 ppl) and **broth concentrate**. Bring to a boil over high.
- 4 Once boiling, reduce heat to medium. Cook, whisking occasionally, until **gravy** thickens, 3-6 min.
- 5 Whisk in **any juices** from the plate with **steaks**. (**TIP:** For a thinner gravy consistency, add more water, 1-2 tbsp at a time, if desired.)



### Cook steaks

- 1 Pat **steaks** dry with paper towels. Season with **remaining garlic salt** and **pepper**.
- 2 Heat a large non-stick pan over medium-high heat.
- 3 When hot, add **½ tbsp oil** (dbl for 4 ppl), then **steaks**. Sear until golden-brown, 1-2 min per side.
- 4 Remove from heat, then transfer **steaks** to an unlined baking sheet.
- 5 Roast in the **top** of the oven until cooked to desired doneness, 4-7 min.\*\*
- 6 When **steaks** are done, transfer to a plate. Loosely cover with foil and set aside to rest for 5 min.



### Finish and serve

- 1 When **scalloped potatoes** are done, carefully remove from the oven and let rest for at least 5 min. (**NOTE:** The pan's handles will be very hot.)
- 2 Thinly slice **steaks**.
- 3 Divide **steaks, scalloped potatoes** and **veggies** between plates.
- 4 Spoon **gravy** over **steaks**.
- 5 Sprinkle **remaining parsley** over top.

## Dinner Solved!