

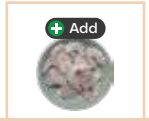


Steaks and Bacon-Wrapped Green Beans with Garlic Mash and Horseradish Sauce

Special 35 Minutes

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Shrimp

285 g | 570 g



Beef Steak
285 g | 570 g



Bacon Strips
100 g | 200 g



Green Beans
170 g | 340 g



Yellow Potato
350 g | 700 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

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 | Unsalted butter*, oil*, salt*, pepper*, sugar*

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

1



Roast bacon-wrapped green beans

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.
- 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 $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil** over top, then season with **salt** and **pepper**.
- Roast in the **middle** of the oven until **bacon** is crisp, 25-26 min.**

2



Prep and cook potatoes

- + Add | **Shrimp**
- 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.

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** (2 **tbps**) **oil**, then **steaks**, spiced-side down. Cook until golden, 2-3 min per side.
- Remove from heat. Transfer **steaks** to an unlined baking sheet, spiced-side up.
- Roast in the **top** of the oven, until cooked to desired doneness, 5-10 min.**

4



Make horseradish sauce

- Combine **creamy horseradish sauce**, **mayo**, **mustard**, $\frac{1}{4}$ **tsp** ($\frac{1}{2}$ **tsp**) **sugar** and **half the green onions** in a small bowl. Set aside.

5



Mash potatoes

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

6



Finish and serve

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

Measurements within steps

1 tbps	(2 tbps)	oil
2 person	4 person	Ingredient

2 | Prep and cook shrimp

+ Add | **Shrimp**

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add $\frac{1}{2}$ **tbps** (1 **tbps**) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.** Remove from heat, then transfer to a plate. Reuse the same pan to cook **steaks** in step 3.

6 | Finish and serve

+ Add | **Shrimp**

Divide **shrimp** between plates.

** Cook pork, seafood and beef to minimum internal temperatures of 71°C/160°F, 74°C/165°F and 63°C/145°F (for medium-rare), respectively, as size may vary.



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