



Striploin Steak and Easy Scalloped Potatoes

with Herby Mushrooms and Brussels Sprouts

Special Plus 45 Minutes



-  Beef, striploin steak
-  Russet Potato
-  Mixed Mushrooms
-  Brussels Sprouts
-  Parsley and Thyme
-  Yellow Onion
-  Cream
-  Seasoned Salt
-  Beef Broth Concentrate
-  Parmesan Cheese, shredded
-  Cream Sauce Spice Blend



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HELLO BRUSSELS SPROUTS
Brussels sprouts are in the same family as cabbage: brassica!

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
Beef, striploin steak	370 g	740 g
Russet Potato	690 g	1380 g
Mixed Mushrooms	200 g	400 g
Brussels Sprouts	170 g	340 g
Parsley and Thyme	14 g	14 g
Yellow Onion	56 g	113 g
Cream	113 ml	237 ml
Seasoned Salt	½ tbsp	1 tbsp
Beef Broth Concentrate	1	2
Parmesan Cheese, shredded	¼ cup	½ cup
Cream Sauce Spice Blend	2 tbsp	4 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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1 Start scalloped potatoes

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



4 Cook veggies

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



2 Bake scalloped potatoes and prep

- Once boiling, remove 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].)
- Bake in the **middle** of the oven until **potatoes** are tender and **Parmesan** is golden-brown, 22-28 min.
- Meanwhile, thinly slice **Brussels sprouts**.
- Thinly slice **mushrooms**.
- Strip **half the thyme leaves** from stems (use all for 4 ppl), then finely chop.
- Roughly chop **parsley**.



5 Make gravy

- Meanwhile, heat a medium pot over medium heat.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), **remaining thyme** and **remaining Cream Sauce Spice Blend**. Cook, stirring often, until fragrant, 30 sec.
- Whisk in **¾ cup water** (dbl for 4 ppl) and **broth concentrate**. Bring to a boil over high.
- Once boiling, reduce heat to medium. Cook, whisking occasionally, until **gravy** thickens, 3-6 min.
- Whisk in **any juices** from the plate with **steak**. Season with **pepper**, to taste.



3 Cook steak

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



6 Finish and serve

- 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.)
- Thinly slice **steak**.
- Divide **steak**, **scalloped potatoes** and **veggies** between plates.
- Spoon **gravy** over **steak**.
- Sprinkle **remaining parsley** over top.

Dinner Solved!