

## Striploin Steak and Easy Scalloped Potatoes

with Herby Mushrooms and Brussels Sprouts

Special Plus

45 Minutes







Beef, striploin steak



Mixed Mushrooms









Parsley and Thyme





Yellow Onion

Seasoned Salt



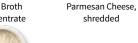
Beef Broth



Concentrate



Cream Sauce Spice



**HELLO BRUSSLES SPROUTS** 

### 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	⅓ 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.

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## 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.



#### 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 goldenbrown, 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.



# 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**.



#### 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 <sup>2</sup>/<sub>3</sub> **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.



#### Cook steak

- Pat steak dry with paper towels. Season with remaining seasoned salt and pepper.
- Heat a large non-stick pan over mediumhigh 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.



#### 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!**