



Striploin Steak in Creamy Shallot Sauce

with Herby Potatoes

Special Plus 40 Minutes



Striploin Steak



Russet Potato



Shallot



Sugar Snap Peas



Parsley and Thyme



Cream



White Cooking Wine



Cream Sauce Spice Blend



Garlic Salt



Dijon Mustard

HELLO THYME

This woody herb packs a fragrant and savoury punch!

Start here

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

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

2 Baking sheets, colander, measuring spoons, aluminum foil, medium pot, parchment paper, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Striploin Steak	370 g	740 g
Russet Potato	460 g	920 g
Shallot	50 g	100 g
Sugar Snap Peas	227 g	454 g
Parsley and Thyme	14 g	21 g
Cream	56 ml	113 ml
White Cooking Wine	4 tbsp	8 tbsp
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Dijon Mustard	1 ½ tsp	3 tsp
Unsalted Butter*	1 ½ tbsp	3 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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Roast potatoes

- 1 Cut **potatoes** into ½-inch pieces.
- 2 Add **potatoes**, **half the thyme sprigs** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **half the garlic salt** and **pepper**, then toss to coat.
- 3 Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-25 min.



Make creamy shallot sauce

- 4 While **steak** rests, reheat the same pan over medium.
- 5 When hot, add **1 tbsp** (2 tbsp) **butter**, then **shallots** and **cooking wine**. Cook, stirring often, until **shallots** are tender and **wine** is absorbed, 3-4 min.
- 6 Sprinkle **Cream Sauce Spice Blend** and **chopped thyme** over **shallots**. Stir to coat, 30 sec.
- 7 Add **cream**, **Dijon** and ½ **cup** (¾ cup) **water**. Bring to a simmer. Cook, stirring often, until **sauce** thickens slightly, 3-4 min.
- 8 Remove from heat, then cover to keep warm.



Prep

- 1 Meanwhile, add **4 cups water** and **1 tsp salt** to a medium pot (use same for 4 ppl). Cover and bring to a boil over high heat. (**TIP:** Reduce heat to low if water is boiling before needed.)
- 2 Meanwhile, trim **snap peas**.
- 3 Peel, then finely chop **shallot**.
- 4 Roughly chop **parsley**.
- 5 Strip **thyme leaves** from remaining stems, then finely chop.



Cook snap peas

- 6 Meanwhile, return **water** to a boil over high. Add **snap peas** to the **boiling water**. Cook, stirring occasionally, until tender-crisp, 1-3 min.
- 7 Drain **snap peas** and return to the same pot, off heat. Season with **salt** and **pepper**.
- 8 Add **half the parsley** and ½ **tbsp** (1 tbsp) **butter**. Toss to coat.
- 9 Cover to keep warm.



Cook steak

- 1 Heat a large non-stick pan over medium-high heat.
- 2 While the pan heats, pat **steak** dry with paper towels. Season with **remaining garlic salt** and **pepper**.
- 3 When the pan is hot, add **1 tbsp** (2 tbsp) **oil**, then **steak**. Sear until golden-brown, 1-2 min per side.
- 4 Remove from heat, then transfer **steak** to an unlined baking sheet.
- 5 Roast in the **top** of the oven until cooked to desired doneness, 6-10 min.**
- 6 Transfer to a cutting board. Loosely cover with foil and set aside to rest for 5 min.



Finish and serve

- 1 Thinly slice **steak**.
- 2 Stir **any steak resting juices** into **sauce**. Season with **salt** and **pepper**, to taste.
- 3 Sprinkle **remaining parsley** over **potatoes**, then toss to coat.
- 4 Divide **steak**, **potatoes** and **snap peas** between plates.
- 5 Spoon **creamy shallot sauce** over **steak**.

Dinner Solved!