



Truffle Striploin Steak and Pan Gravy

with Mashed Potatoes and Shallot Green Beans

Special Plus

35 Minutes



Striploin Steak



Yellow Potato



Garlic Salt



Green Beans



Sugar Snap Peas



Shallot



Sour Cream



Gravy Spice Blend



Beef Broth Concentrate



Truffle Salt

HELLO GRAVY SPICE BLEND

The ideal blend to thicken gravies or sauces and add savoury flavour to any dish!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Striploin Steak	370 g	740 g
Yellow Potato	360 g	720 g
Garlic Salt	1 tsp	2 tsp
Green Beans	170 g	340 g
Sugar Snap Peas	113 g	227 g
Shallot	50 g	100 g
Sour Cream	3 tbsp	6 tbsp
Gravy Spice Blend	2 tbsp	4 tbsp
Beef Broth Concentrate	1	2
Truffle Salt	1 g	2 g
Unsalted Butter*	3 tbsp	6 tbsp
Milk*	2 tbsp	4 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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Prep and cook potatoes

- Quarter **potatoes**.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (approx. 1 inch) in a large pot. (**NOTE:** 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.



Make pan gravy

- Meanwhile, heat the same pan over medium.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then **remaining shallots**. Cook, stirring often, until tender, 2-3 min.
- Sprinkle **Gravy Spice Blend** over **shallots**. Cook, stirring often, until coated, 30 sec. Stir in **1 cup water** (1 ½ cups for 4 ppl) and **broth concentrate**. Bring to a gentle boil.
- Once boiling, cook, stirring often, until slightly thickened, 3-4 min.
- Remove the pan from heat, then cover to keep warm.



Prep and roast veggies

- Meanwhile, trim **green beans**.
- Trim **snap peas**.
- Peel, then thinly slice **half the shallot**. Finely chop **remaining shallot**.
- Add **green beans**, **snap peas**, **sliced shallots**, **half the garlic salt** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **pepper**, then toss to combine.
- Roast in the **top** of the oven, tossing halfway through, until **veggies** are tender-crisp, 13-15 min.



Finish potatoes

- When **potatoes** are tender, drain and return **potatoes** to the same pot, off heat.
- Roughly mash **sour cream**, **remaining garlic salt**, **2 tbsp milk** and **2 tbsp butter** (dbl both for 4 ppl) into **potatoes**. Season with **pepper**, to taste.



Cook steak

- Meanwhile, pat **steak** dry with paper towels, then season with **truffle salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **steak**. Pan-fry until golden, 1-2 min per side.
- Remove the pan from heat, then transfer **steak** to another unlined baking sheet. Roast in the **middle** of the oven, until cooked to desired doneness, 4-7 min.**



Finish and serve

- Place **steak** on a cutting board then cover loosely with foil. Let rest for 5 min.
- Thinly slice **steak**. Stir **any resting juices** from **steak** into **gravy**. Season with **salt** and **pepper**, to taste.
- Divide **mash**, **steak** and **roasted veggies** between plates.
- Spoon **pan gravy** over **steak**.

Dinner Solved!