



Truffle Striploin Steak and Pan Gravy

with Smashed Potatoes and Snap Peas

Striploin Special 35 Minutes

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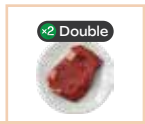
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or

*2 Double

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Striploin Steak

740 g | 1480 g



Striploin Steak
370 g | 740 g



Yellow Potato
350 g | 700 g



Sugar Snap Peas
227 g | 454 g



Shallot
1 | 2



Sour Cream
3 tbsp | 6 tbsp



Gravy Spice Blend
2 tbsp | 4 tbsp



Beef Broth Concentrate
1 | 2



Garlic Salt
1 tsp | 2 tsp



Truffle Salt
1 g | 2 g

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.

1



Prep and cook potatoes

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

- Quarter **potatoes**.
- Add **potatoes**, **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.

2



Prep and roast veggies

- Peel, then thinly slice **half the shallot**. Finely chop **remaining shallot**.
- Trim **snap peas**.
- Add **snap peas** and **sliced shallots** to a parchment-lined baking sheet.
- Drizzle **1 tbsp** (2 tbsp) **water** and **½ tbsp** (1 tbsp) **oil** over top. Season with **half the garlic salt** and **pepper**, then toss to coat. (**TIP:** Adding water to snap peas helps them steam while roasting!)
- Roast in the **middle** of the oven until tender, 10-14 min.

3



Cook steak

×2 Double | Striploin 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** (2 tbsp) **oil**, then **steak**. Pan-fry until golden, 1-2 min per side.
- Remove from heat, then transfer to an unlined baking sheet.
- Roast in the **top** of the oven, until cooked to desired doneness, 4-7 min. ******

4



Make pan gravy

- Meanwhile, reheat the same pan over medium.
- When hot, add **1 tbsp** (2 tbsp) **butter**, 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** (1 ½ cups) **water** and **broth concentrate**. Bring to a gentle boil.
- Once boiling, cook, stirring often, until **gravy** thickens slightly, 3-4 min.
- Remove from heat, then cover to keep warm.

5



Rest steak and finish potatoes

- When **steak** is done, transfer to a cutting board, then cover loosely with foil. Let rest for 5 min.
- When **potatoes** are tender, drain and return them to the same pot, off heat.
- Roughly mash **sour cream**, **remaining garlic salt**, **2 tbsp** (4 tbsp) **milk** and **2 tbsp** (4 tbsp) **butter** into **potatoes**.
- Season with **pepper**, to taste.

6



Finish and serve

- Thinly slice **truffle striploin steak**.
- Stir **any steak resting juices** into pan **gravy**. Season with **salt** and **pepper**, to taste.
- Divide **smashed potatoes**, **steak** and **roasted veggies** between plates.
- Spoon **pan gravy** over **steak**.

3 | Cook steak

×2 Double | Striploin Steak

If you've opted for **double steak**, prepare, cook and plate it in the same way the recipe instructs you to prepare and cook the **regular portion of steak**. Work in batches, if necessary.

** Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.



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