

# Thyme-Butter Striploin Steak

with Garlic Potatoes, Green Beans and Bacon

Striploin Special

35 Minutes







Customized Protein Add







If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🎥

Steak 740 g | 1480 g 340 g | 680 g 285 g | 570 g







**Bacon Strips** 

100 g | 200 g

370 g | 740 g



Yellow Potato



Green Beans

170 g | 340 g

450 g | 900 g



1 2



28 g | 56 g







7 g | 14 g



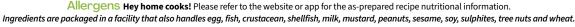


Whole Grain Mustard ½ tbsp | 1 tbsp

Ingredient quantities



Blend 7 g | 14 g





Cooking utensils | Aluminum foil, 2 baking sheets, large non-stick pan, measuring cups, measuring spoons, paper towels, parchment paper, small bowl, tongs



## Roast potatoes

- Before starting, preheat the oven to 450°F.
- Remove 2 tbsp (4 tbsp) butter from the fridge and set aside to come up to room temperature.
- · Wash and dry all produce.
- Remove any brown spots from potatoes then cut into ½-inch wedges.
- On a parchment-lined baking sheet, toss together potatoes, half the Zesty Garlic Blend and 1 tbsp oil. (NOTE: For 4 servings, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with salt and pepper.
- Roast in the middle of the oven for 25-28 min, flipping halfway through, until tender and golden. (NOTE: For 4 servings, roast in the middle and bottom of the oven, rotating sheets halfway through.)



## Prep

- Meanwhile, trim green beans.
- · Finely chop shallot.
- Strip **1 tbsp** (2 tbsp) **thyme leaves** from stems, then finely chop.



## Sear and roast steak

🔀 Double | Striploin Steak

🗘 Swap | Tenderloin Steak

🗘 Swap 📗 Top Sirloin Steak

- Meanwhile, pat steak dry with paper towels.
  Season with remaining Zesty Garlic Blend, salt and pepper.
- Heat a large non-stick pan over medium-high.
- When hot, add 1 tbsp (2 tbsp) oil, then steak.
  Cook 1-2 min per side, until browned.
- Remove from heat and transfer steak to an unlined baking sheet.
- Roast in the top of the oven 6-10 min or until cooked to desired doneness.\*\* When steak is done, remove from heat and transfer to a plate.
- Loosely cover with foil and set aside to rest for 2-3 min.
- Carefully wipe the pan clean.

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## Cook bacon

- While the steak roasts, reheat the same pan over medium.
- When hot, add bacon. (NOTE: For 4 servings, cook bacon in batches.) Cook for 5-8 min, flipping occasionally, until crispy.\*\*\*
- · Remove the pan from heat.
- Using tongs, transfer bacon to a paper towel-lined plate. Set aside.
- Discard all but 1/2 tbsp (1 tbsp) bacon fat.



## Cook veggies and make medley

- Reheat the same pan with reserved bacon fat over medium-high.
- When hot, add green beans, shallots, half the mustard (use all for 4 servings) and ¼ cup (½ cup) water. Cook for 5-7 min, stirring often, until water evaporates. Season with salt and pepper. Remove from heat.
- · Crumble bacon.
- Add bacon to veggie mixture.

## Flavour butter and serve

- Meanwhile, in a small bowl, combine half the thyme and 2 tbsp (4 tbsp) butter. Season with salt and pepper.
- Add **garlic spread** and **remaining thyme** to the baking sheet with **potatoes**, then toss to coat.
- · Thinly slice steak.
- Divide **steak**, **potatoes** and **green bean-bacon mixture** between plates.
- Dollop thyme butter over steak.
- Sprinkle crispy shallots over green bean-bacon mixture.

## Measurements within steps

tbsp (2 tbsp)

4-serving Ingredie

oil

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

### 2 | Sear and roast steak

😢 Double | Striploin Steak

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

#### 2 | Sear and roast steak

O Swap | Tenderloin Steak

If you've opted for **tenderloin steak**, cook in the same way the recipe instructs you to cook the **striploin steak**.

## 2 | Sear and roast steak

O Swap | Top Sirloin Steak

If you've opted for **sirloin steak**, prep and cook in the same way the recipe instructs you to prep and cook the **striploin steak**.