

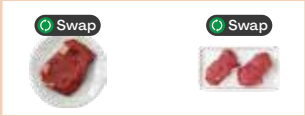


Sirloin Steaks and Roasted Mushrooms

with Balsamic-Glazed Arugula Salad and Roasted Potatoes

Special

35 Minutes



Sirloin Steak
370 g | 740 g

Tenderloin Steak
340 g | 680 g

Customized Protein

+ Add

Swap

or

*2 Double

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](https://www.hellofresh.ca)



Top Sirloin Steak
285 g | 570 g



Yellow Potato
350 g | 700 g



Ciabatta Roll
2 | 4



Mixed Mushrooms
200 g | 400 g



Arugula and Spinach Mix
113 g | 226 g



Balsamic Glaze
2 tbsp | 4 tbsp



Italian Breadcrumbs
4 tbsp | 8 tbsp



Garlic Salt
1 tsp | 2 tsp



Whole Grain Mustard
1 tbsp | 2 tbsp



Parmesan Cheese, shredded
1/2 cup | 1 cup



Garlic Spread
2 tbsp | 4 tbsp



Parsley
7 g | 14 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 roast potatoes

- Cut **potatoes** into 1-inch pieces.
- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. (**TIP:** We love using olive oil in this recipe!) Season with **half the garlic salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-25 min.
- Sprinkle **half the Parmesan** over top. Return to the oven until **Parmesan** melts.

2



Prep and roast mushrooms

- Meanwhile, cut or tear **oyster mushrooms** into ½-inch strips.
- Thinly slice **remaining mushrooms**.
- Add **mushrooms** and **1 tbsp** (2 tbsp) **oil** to another parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Arrange in a single layer.
- Roast in the **bottom** of the oven until beginning to soften, 10 min. (**NOTE:** You will continue to roast mushrooms alongside steaks in step 4.)

3



Finish prep and assemble salad

- Add **mustard**, **half the balsamic glaze** and **1 ½ tbsp** (3 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then combine.
- Top with **arugula and spinach mix**. Do not toss. Set aside in the fridge until ready to serve.
- Combine **breadcrumbs**, **remaining Parmesan** and **½ tbsp** (1 tbsp) **oil** in a small bowl. Set aside.

4



Cook steaks

Swap | Striploin Steak

Swap | Tenderloin Steak

- Heat a large non-stick pan over medium-high heat.
- Meanwhile, pat **steaks** dry with paper towels. Season with **remaining garlic salt** and **pepper**.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **steaks**. Sear until golden, 1-2 min per side.
- Carefully remove **mushrooms** from oven, then move to one side of the baking sheet. Add **steaks** to other side.
- Sprinkle **breadcrumb-Parmesan mixture** over **mushrooms**.
- Return to oven and roast until **mushrooms** are golden and **steaks** cook to desired doneness, 5-8 min.**

5



Make garlic bread

- Halve **ciabatta**.
- Finely chop **parsley**.
- Spread **garlic spread** onto **cut sides of ciabatta**. Sprinkle **half the parsley** over top.
- Arrange directly on the **top** rack of the oven, cut-sides up. Toast until golden-brown, 3-4 min. (**TIP:** Keep an eye on them so they don't burn!)

6



Finish and serve

- Transfer cooked **steaks** to a cutting board. Loosely cover with foil and set aside to rest, 3-5 min.
- Toss **salad** to combine.
- Thinly slice **steaks**.
- Divide **steak**, **potatoes**, **salad** and **garlic bread** between plates.
- Top **salad** with **mushrooms**.
- Drizzle **remaining balsamic glaze** over **steak**.
- Sprinkle **remaining parsley** over **top**.

4 | Cook steaks

Swap | Striploin Steak

If you've opted for **striploin steaks**, cook them in the same way the recipe instructs you to cook the **sirloin steaks**.

4 | Cook steaks

Swap | Tenderloin Steak

If you've opted for **tenderloin steaks**, cook them in the same way the recipe instructs you to cook the **sirloin steaks**.

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