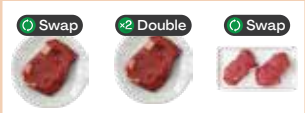




# Steaks in Creamy Pan Sauce

## with Twice-Baked Potatoes and Cheddar Broccolini

Special 45 Minutes



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)

Striploin Steak 370 g | 740 g **↻** Double Striploin Steak 740 g | 1480 g **↻** Swap Tenderloin Steak 340 g | 680 g



- Top Sirloin Steak 285 g | 570 g
- Yellow Potato 400 g | 800 g
- Broccolini 170 g | 340 g
- Shallot 1 | 2
- Green Onion 2 | 4
- Cream Cheese 2 | 4
- Cheddar Cheese, shredded ½ cup | 1 cup
- Cream 56 ml | 113 ml
- Whole Grain Mustard 1 tbsp | 2 tbsp
- Beef Broth Concentrate 2 | 4
- Cream Sauce Spice Blend 1 tbsp | 2 tbsp
- Garlic Salt 1 tsp | 2 tsp

**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.

**Pantry items** | Unsalted butter, pepper, salt, oil

**Cooking utensils** | Aluminum foil, baking sheet, large non-stick pan, measuring cups, measuring spoons, medium bowl, paper towels, parchment paper, silicone brush

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### Start potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Pierce **potatoes** all over with a fork, then place on a microwavable plate. Brush with  $\frac{1}{2}$  **tsp** (1 **tsp**) **oil**, then season all over with **salt** and **pepper**.
- Place on a microwave-safe plate. Microwave on high until fork-tender, 6-8 min. (**NOTE:** Alternatively, bake potatoes directly on the middle rack of the oven until fork-tender, 45-55 min.)
- Carefully remove **potatoes** from the microwave, then set aside until cool enough to handle, 5-10 min.

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### Prep veggies

- Meanwhile, thinly slice **green onions**.
- Peel, then finely chop **shallot**.
- Cut **broccolini** into bite-sized pieces.
- Add **broccolini** to one side of a parchment-lined baking sheet.
- Drizzle **1 tbsp** (2 **tbsp**) **water** and  $\frac{1}{2}$  **tbsp** (1 **tbsp**) **oil** over top. Season with  $\frac{1}{4}$  **tsp** ( $\frac{1}{2}$  **tsp**) **garlic salt** and **pepper**, then toss to coat. (**TIP:** Adding water to the broccolini helps it to steam while it bakes!)

3



### Pan-fry steaks

- 🔄 **Swap** | **Striploin Steak**
- ✖2 **Double** | **Striploin Steak**
- 🔄 **Swap** | **Tenderloin Steak**
- Meanwhile, heat a large non-stick pan over medium-high heat.
- Pat **steaks** dry with paper towels. Season with **remaining garlic salt** and **pepper**.
- When hot, add **1 tbsp** (2 **tbsp**) **oil**, then **steaks**. Reduce heat to medium.
- Pan-fry until cooked to desired doneness, 4-6 min per side.\*\*
- When **steaks** are done, transfer to a cutting board. Loosely cover with foil and set aside to rest for 5 min.
- Remove the pan from heat, then carefully wipe clean.

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### Stuff potatoes and bake veggies

- Halve **potatoes** lengthwise, keeping a  $\frac{1}{4}$ -inch border of **flesh** intact on **potato skins**.
- Scoop out the **flesh** of **each half** into a medium bowl.
- Mash removed **flesh** with a fork until smooth.
- Add **cream cheese**, **half the cheddar cheese** and **half the green onions**. Season with **salt** and **pepper**, then stir to combine.
- Fill **each potato skin** with **filling**. Arrange, **filling-sides up**, on the **other side** of the baking sheet with **broccolini**.
- Bake in the **top** of the oven until **broccolini** is tender and **potato filling** begins to brown, 8-10 min.

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### Make sauce

- Meanwhile, reheat the same pan (from step 3) over medium-low.
- When hot, add **1 tbsp** (2 **tbsp**) **butter**, then **shallots**. Stir until tender, 2-3 min.
- Sprinkle **Cream Sauce Spice Blend** over top. Stir to coat.
- Stir in  $\frac{3}{4}$  **cup** (1 **cup**) **water**, **cream**, **broth concentrate** and as much **mustard** as desired.
- Bring to a gentle boil. Cook, stirring often, until **sauce** thickens slightly, 2-3 min.
- Remove from heat. Cover to keep warm.

6



### Finish and serve

- When **broccolini** is almost done, carefully move towards the **centre** of the baking sheet, then sprinkle **remaining cheddar cheese** over top.
- Return to the **top** of the oven. Bake until **cheese** melts, 3-4 min.
- Thinly slice **steak**. Stir any **steak resting juices** into **sauce**, then season with **salt** and **pepper**.
- Divide **steak**, **twice-baked potatoes** and **cheddar broccolini** between plates.
- Spoon **sauce** over **steak**. Sprinkle **remaining green onions** over top.

Measurements  
within steps

**1 tbsp** (2 **tbsp**) **oil**  
2 person 4 person Ingredient

### 3 | Pan-fry steaks

🔄 **Swap** | **Striploin Steak**

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

### 3 | Pan-fry steaks

✖2 **Double** | **Striploin Steak**

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

### 3 | Pan-fry steaks

🔄 **Swap** | **Tenderloin Steak**

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

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