



Steak and Balsamic Sauce

with Mustardy Snap Peas and Herbed Potatoes

Special 35 Minutes



Customized Protein

+ Add

Swap

or

x2 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](http://visit.hellofresh.ca)

Striploin Steak 370 g | 740 g
 Double Striploin Steak 740 g | 1480 g
 Tenderloin Steak 340 g | 680 g



Striploin Steak
285 g | 570 g



Bacon Strips
100 g | 200 g



Yellow Onion, chopped
56 g | 113 g



Balsamic Glaze
4 tbsp | 8 tbsp



Gravy Spice Blend
2 tbsp | 4 tbsp



Yellow Potato
400 g | 800 g



Whole Grain Mustard
1 tbsp | 2 tbsp



Sugar Snap Peas
227 g | 454 g



Garlic Salt
1 tsp | 2 tsp



Chives
7 g | 7 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.

Ingredient quantities 56 g | 113 g
2-serving 4-serving

Pantry items | Sugar, butter, oil, salt, pepper

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

1



Roast potatoes

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

- Thinly slice **chives**.
- Remove brown spots from **potatoes**, then cut into quarters.
- To an unlined baking sheet, add **potatoes**, **half the garlic salt**, **half the Gravy Spice Blend** and **1 tbsp** (2 tbsp) **oil**. Season with **pepper**, then toss to coat.
- Roast in the **bottom** of the oven for 20-22 min, stirring halfway through, until golden.
- When **potatoes** are done, add **1 tbsp butter** and **chives** to the baking sheet with **potatoes**. Stir until **butter** melts and **potatoes** are coated.

4



Make bacon-balsamic sauce

- Meanwhile, cut **bacon** into ¼-inch strips.
- Heat the same pan over medium.
- Add **bacon** and **onion**. Cook for 4-5 min, stirring occasionally, until **bacon** is golden and starts to crisp.**
- Carefully drain and discard any excess bacon fat from the pan.
- Sprinkle **remaining Gravy Spice Blend** into the pan. Cook for 30 sec, stirring often, until **bacon** and **onions** are coated.
- Add ⅔ **cup** (1 cup) **water**. Cook for 1-2 min, stirring often, until **sauce** thickens slightly.

2



Roast snap peas

- In a small bowl, add **mustard**, **remaining garlic salt**, ¼ **tsp** (½ **tsp**) **sugar**, **1 tbsp** (2 **tbsp**) **water** and **1 tbsp** (2 **tbsp**) **oil**, then stir to combine.
- To a parchment-lined baking sheet, add **snap peas**. Drizzle **mustard sauce** over **snap peas**. Season with **pepper**, then toss to coat.
- Roast in the **middle** of the oven for 10-14 min, stirring halfway through, until tender.

5



Finish sauce and serve

- Add **balsamic glaze** and **1 tbsp** (2 **tbsp**) **butter** to the pan with **sauce**. Season with **salt** and **pepper**, to taste, then stir until **butter** melts and **sauce** is combined.
- Thinly slice **steaks**.
- Divide **steaks**, **potatoes** and **snap peas** between plates.
- Spoon **bacon-balsamic sauce** over **steaks**.

3



Cook steaks

🔄 Swap | **Striploin Steak**

🔄 Swap | **Double Striploin Steak**

🔄 Swap | **Tenderloin Steak**

- Meanwhile, heat a large non-stick pan over medium-high.
- While pan heats, pat **beef steaks** dry with paper towels. Season with **salt** and **pepper**.
- When pan is hot, add **1 tbsp oil** (same for 4 servings), then **steaks**. Sear for 3-4 min per side, until golden and cooked through.**
- Remove from heat, then transfer **steaks** to a cutting board to rest, 5 min. Reserve **fat** in the pan.

Measurements within steps

1 tbsp (2 **tbsp**) **oil**
2-serving 4-serving Ingredient

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.

3 | Cook steaks

🔄 Swap | **Striploin Steak**

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

3 | Cook steaks

🔄 Swap | **Double Striploin Steak**

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

3 | Cook steaks

🔄 Swap | **Tenderloin Steak**

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

** Cook bacon and steak to minimum internal temperatures of 160°F and 145°F (for medium-rare), respectively.