

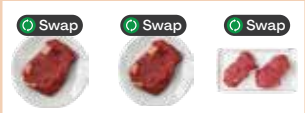


Seared Steak and Bacon Roasted Potatoes

with Nutty Green Beans and Garlic-Parsley Butter

Special

35 Minutes



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

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



Top Sirloin Steak
285 g | 570 g



Bacon Strips
100 g | 200 g



Russet Potato
2 | 4



Garlic, cloves
2 | 4



Sugar Snap Peas
227 g | 454 g



Almonds, sliced
28 g | 56 g



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.

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

Pantry items | Butter, oil, salt, pepper

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

1



Roast bacon potatoes

- Before starting, remove 2 tbsp (4 tbsp) butter from the fridge and set aside to come up to room temperature.
- Preheat the oven to 450°F.
- Wash and dry all produce.

- Cut **bacon** into 1-inch pieces.
- Remove any brown spots from **potatoes** and on a clean cutting board, cut into 1-inch pieces.
- To a parchment-lined baking sheet, add **potatoes**, **bacon** and **1 tsp** (2 tsp) **oil**. (**NOTE:** For 4 servings, use 2 baking sheets) Season with **salt** and **pepper**, then toss to combine.
- Roast in the **middle** of the oven for 22-25 min, stirring halfway through, until tender and golden. (**NOTE:** For 4 servings, roast in the middle and bottom of the oven, switching baking sheet positions halfway through.)

4



Cook steak

[Swap](#) | [Striploin Steak](#)

[Swap](#) | [Double Striploin Steak](#)

[Swap](#) | [Tenderloin Steak](#)

- Reheat the same pan over medium-high.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **steaks**. Cook for 1-2 min per side, until browned.
- Remove from heat, then transfer **steaks** to an unlined baking sheet. Roast in the **top** of the oven for 4-8 min or until cooked to desired doneness.**
- When **steaks** are done, remove from heat and transfer to a plate. Loosely cover with foil and set aside to rest for 2-3 min.
- Wipe out the pan.

2



Prep

- While **potatoes** roast, finely chop **parsley**.
- Trim **snap peas**.
- Peel, then mince or grate **garlic**.
- To a small bowl, add **garlic**, **half the parsley** and **half the room-temperature butter**. Season with **salt** and **pepper**. Stir to combine.

3



Toast almonds and prep steak

- Heat a large non-stick pan over medium. When hot, add **almonds** to the dry pan. Toast for 4-6 min, stirring often, until golden. (**TIP:** Keep your eye on them so they don't burn.) Transfer to a plate.
- Pat **steak** dry with paper towels, then season with **salt** and **pepper**.

5



Cook snap peas

- Reheat the same pan over medium.
- When hot, add **remaining butter** and **snap peas**. Season with **salt** and **pepper**.
- Cook for 2-4 min, stirring occasionally, until tender-crisp.
- Remove pan from heat. Stir in **almonds**.

6



Finish and serve

- Thinly slice **steak**.
- Divide **steak**, **potatoes** and **snap peas** between plates
- Top **steak** with **herb butter**.
- Sprinkle **remaining parsley** over top.

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.

4 | Cook steak

[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 the **sirloin steak**.

4 | Cook steak

[Swap](#) | [Double Striploin Steak](#)

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

4 | Cook steak

[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 to beef to a minimum internal temperature of 145°F for medium-rare; steak size will affect doneness. Cook bacon to a minimum internal temperature of 160°F.