



Steaks and Easy Scalloped Potatoes

with Herby Mushrooms and Green Beans

Protein Plus

Special

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

Swap



Striploin
Steak
370 g | 740 g

Swap



Double
Striploin Steak
740 g | 1480 g

Swap



Tenderloin
Steak
340 g | 680 g



Striploin Steak
285 g | 570 g



Russet Potato
3 | 6



Mixed
Mushrooms
200 g | 400 g



Green Beans
170 g | 340 g



Parsley and
Thyme
14 g | 21 g



Shallot
1 | 2



Cream
113 ml | 237 ml



Garlic Salt
4 g | 8 g



Beef Broth
Concentrate
1 | 2



Parmesan
Cheese, shredded
¼ cup | ½ cup



Cream Sauce
Spice Blend
10 g | 20 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 | Pepper, butter, salt, oil

Cooking utensils | Aluminum foil, baking sheet, large non-stick pan, measuring cups, measuring spoons, medium oven-proof pan, medium pot, paper towels, vegetable peeler, whisk

1



Start scalloped potatoes

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove brown spots from **potatoes**, then peel and cut into ¼-inch-thick rounds. Peel, then finely chop **shallot**.
- Heat a medium oven-proof pan (use a large pan for 4 servings) over medium.
- When the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then **half the shallots**, **half the Cream Sauce Spice Blend** and **half the garlic salt**. Season with **pepper**.
- Cook for 1 min, stirring often, until **shallots** are coated. Add **cream** and ½ **cup** (1 cup) **water**, then stir to combine.
- Add **potatoes**, arranging in an even layer. Bring to a boil over high.

4



Cook veggies

- Meanwhile, reheat the same pan over medium-high.
- When the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then **mushrooms** and **half the thyme**. Cook for 5-6 min, stirring often, until golden.
- Add **green beans** and ¼ **cup** (½ cup) **water**.
- Season with **salt** and **pepper**. Cook for 4-5 min, stirring occasionally, until **green beans** are tender-crisp and **water** is absorbed.
- Remove from heat, then sprinkle **half the parsley** over **veggies**.

2



Bake scalloped potatoes and prep

- Once boiling, remove pan from heat, then sprinkle **Parmesan** over top. (**NOTE:** If you don't have an oven-proof pan, carefully transfer potato mixture to an 8x8-inch baking dish [9x13-inch] baking dish for 4 servings.)
- Bake in the **middle** of the oven for 22-28 min, until **potatoes** are tender and tops are golden.
- Meanwhile, trim **green beans**.
- Thinly slice **mushrooms**.
- Roughly chop **parsley**.
- Strip **2 tsp** (4 tsp) **thyme leaves** from **stems**, then finely chop.

5



Make gravy

- Meanwhile, heat a medium pot over medium. When the pot is hot, add **1 tbsp** (2 tbsp) **butter**, **remaining shallots**, **remaining thyme** and **remaining Cream Sauce Spice Blend**.
- Cook for 30 sec, stirring often, until fragrant.
- Whisk in ½ **cup** (1 cup) **water** and **broth concentrate**. Bring to a boil over high.
- Once boiling, reduce heat to medium. Cook for 3-6 min, whisking occasionally, until **gravy** thickens.
- Whisk in **any juices** from the plate with **steaks**. (**TIP:** For a thinner gravy consistency, add more water, 1-2 tbsp at a time, if desired.)

3



Cook steaks

- **Swap** | **Striploin Steak**
- **Swap** | **Double Striploin Steak**
- **Swap** | **Tenderloin Steak**
- Pat **steaks** dry with paper towels. Season with **remaining garlic salt** and **pepper**.
- Heat a large non-stick pan over medium-high.
- When the pan is hot, add ½ **tbsp** (1 tbsp) **oil**, then **steaks**. Sear for 1-2 min per side, until golden.
- Remove from heat, then transfer **steaks** to an unlined baking sheet.
- Roast in the **top** of the oven for 4-7 min, until cooked to desired doneness.**
- When **steaks** are done, transfer to a plate. Loosely cover with foil and set aside to rest, 5 min.

6



Finish and serve

- When **scalloped potatoes** are done, carefully remove from the oven and let rest for at least 5 min. (**NOTE:** The pan's handles will be very hot.)
- Thinly slice **steaks**.
- Divide **steaks**, **scalloped potatoes** and **veggies** between plates.
- Spoon **gravy** over **steaks**. 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.

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 the **sirloin steak**.

3 | Cook steaks

Swap | **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 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 to a minimum internal temperature of 145°F for medium-rare; steak size will affect doneness.