



Applewood Smoked Steak

with Foil-Pouch Potatoes and Bacon Caesar Salad

SPECIAL Long Weekend Grill • 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Beef Steak



Bacon Strips



Red Potato



Mayonnaise



Baby Gem Lettuce



Parmesan Cheese



White Wine Vinegar



Garlic



Applewood Smoke Spice



Chives

HELLO BABY GEM

Miniature lettuce with the flavour combination of romaine and butter lettuce!

START HERE

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 500°F over medium-high heat.

Garlic Guide for Step 5 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Extra: ½ tsp

Bust Out

Medium Bowl, Measuring Spoons, Slotted Spoon, Aluminum Foil, Large Bowl, Whisk, Large Non-Stick Pan, Paper Towels

Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Bacon Strips	100 g	200 g
Red Potato	300 g	600 g
Mayonnaise	2 tbsp	4 tbsp
Baby Gem Lettuce	1	2
Parmesan Cheese	¼ cup	½ cup
White Wine Vinegar	1 tbsp	2 tbsp
Garlic	3 g	6 g
Applewood Smoke Spice	1 tbsp	2 tbsp
Chives	7 g	7 g
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F.

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

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. COOK BACON

Cut **bacon** into ¼-inch strips. Heat a large non-stick pan over medium heat. When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.** Remove pan from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside.



4. GRILL STEAK

Halfway through grilling **potatoes**, add **steak** to other side of grill. Cook **steak**, flipping once, until cooked to desired doneness, 4-6 min per side.***



2. PREP

While **bacon** cooks, cut or tear **baby gem lettuce** into 1-inch pieces. Thinly slice **chives**. Peel, then mince or grate **garlic**. Cut **potatoes** into ½-inch pieces. Toss **potatoes** with **1 tbsp oil** and **2 tbsp water** (dbl both for 4ppl) in a medium bowl. Season with **salt** and **pepper**. Pat **steaks** dry with paper towels. Season with **salt** and **pepper**, then sprinkle with **Applewood Smoke spice**.



5. MAKE SALAD

Whisk together **mayo**, **¼ tsp garlic** and **½ tsp vinegar** (dbl both for 4ppl) in a large bowl. (NOTE: Reference Garlic Guide.) Add **baby gem lettuce**, **parmesan** and **bacon**. Season with **salt** and **pepper**, then toss to combine.



3. GRILL POTATOES

Layer two 24x12-inch pieces of foil. Arrange **potato mixture** on one side of foil. Fold foil in half over **potato mixture** and pinch to seal pouch. (NOTE: Make 2 pouches for 4ppl, using 2 pieces of foil per pouch). Place pouch on one side of grill and grill over medium-high heat, until tender, 18-20 min.



6. FINISH & SERVE

Carefully open foil pouch. Sprinkle **potatoes** with **chives**. Thinly slice **steak**. Divide **steak**, **potatoes** and **salad** between plates.

Dinner Solved!