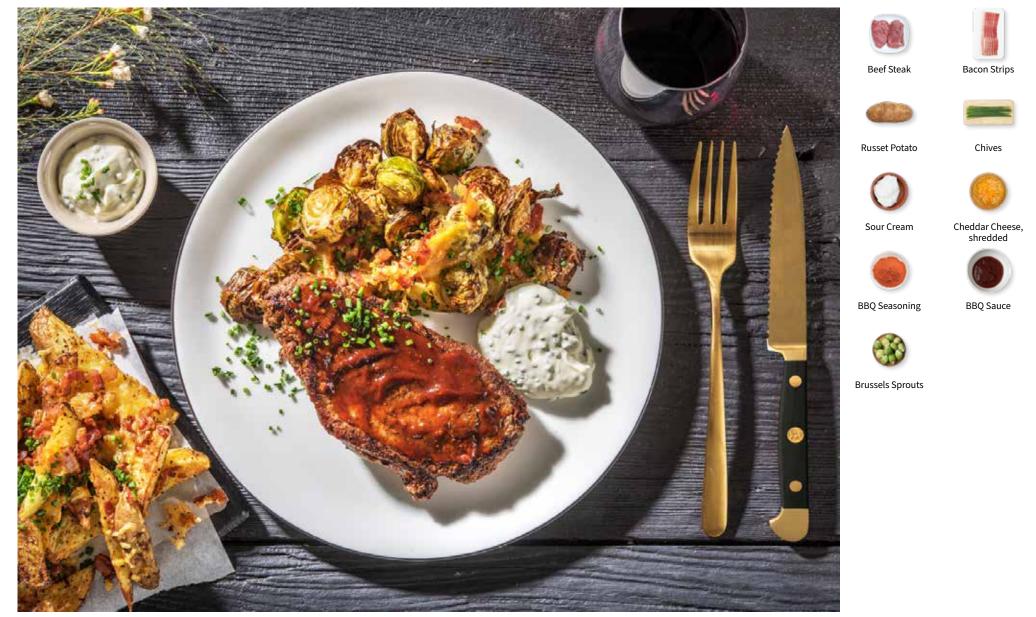




SPECIAL 35 Minutes



HELLO BBQ SEASONING

 A combination of sweet, smoky, spicy and savoury!

Start Strong

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

Bust Out

Baking Sheet, Large Non-Stick Pan, Paper Towels, Parchment Paper, Silicone Brush, 2 Small Bowls, Slotted Spoon

Ingredients

	2 Person	4 Person
Beef Steak	340 g	680 g
Bacon Strips	100 g	200 g
Russet Potato	460 g	920 g
Chives	7 g	14 g
Sour Cream	6 tbsp	12 tbsp
Cheddar Cheese, shredded	¼ cup	½ cup
BBQ Seasoning	1 tbsp	2 tbsp
BBQ Sauce	2 tbsp	4 tbsp
Brussels Sprouts	227 g	454 g
Oil*		
Salt and Penner*		

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.



1. ROAST VEGGIES

Halve **Brussels**. Slice **potatoes** into ½-inch wedges. On a parchment lined baking sheet, toss **potatoes** and **Brussels** with **2 tbsp oil** (dbl for 4ppl) and **half the BBQ seasoning**. Arrange in a single layer (**NOTE**: Use two prepared baking sheets for 4ppl). Season with **salt** and **pepper**. Roast in the **middle** of the oven, flipping halfway through cooking, until **potatoes** are golden-brown, **Brussels** are tender, 25-28 min.



2. FRY BACON

While **potatoes** roast, cut **bacon** into ¹/₄inch strips. Heat a large non-stick pan over medium-high heat. When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.** Remove pan from the heat. Using a slotted spoon, transfer **bacon** to a small bowl. Set aside. Carefully wipe the pan clean.



3. FINISH PREP

Thinly slice the **chives**. Add **sour cream** and **half the chives** to a small bowl. Stir to combine. Set aside. Pat **steak** dry with paper towel, then season with **salt**, **pepper** and **remaining BBQ seasoning**. Set aside.



4. COOK STEAK

Re-heat the large non-stick pan pan over medium high heat. When hot, add **1 tbsp oil** (dbl for 4ppl) then the **steaks**. Pan-fry, until cooked to desired doneness, 5-8 min per side.**



5. FINISH VEGGIES

When the **veggies** are almost done, sprinkle **cheese** and **bacon** over the **potato wedges** and **Brussels**. Return the baking sheet to the oven. Bake until the **cheese** is golden brown, 3-4 min.



6. FINISH AND SERVE

Brush **steaks** with **BBQ** sauce. Divide **loaded veggies** and **steak** between plates. Serve with a dollop of **sour cream**. Sprinkle over the **chives**.

Dinner Solved!

Contact

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