



BBQ Steak

with Loaded Brussels and Potato Wedges

SPECIAL 35 Minutes



Beef Steak



Bacon Strips



Russet Potato



Chives



Sour Cream



Cheddar Cheese, shredded



BBQ Seasoning



BBQ Sauce



Brussels Sprouts

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 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. 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.



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.**



2. FRY BACON

While **potatoes** roast, cut **bacon** into ¼-inch 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.



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.



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.



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!