



Bistro-Style Steak and Easy Béarnaise Sauce

with Herby Potatoes and Caesar Salad

Special Plus

35 Minutes



Striploin Steak



Red Potato



Parsley



Garlic Powder



Parmesan Cheese,
grated



Baby Tomatoes



Mayonnaise



White Wine Vinegar



Tarragon



Spring Mix



Dijon Mustard

HELLO TARRAGON

This herb used in French cuisine has a subtle licorice flavour!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove 1 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.

Bust out

2 Baking sheets, measuring spoons, aluminum foil, large bowl, small pot, small bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Striploin Steak	370 g	740 g
Red Potato	420 g	840 g
Parsley	7 g	7 g
Garlic Powder	1 tsp	2 tsp
Parmesan Cheese, grated	¼ cup	½ cup
Baby Tomatoes	113 g	227 g
Mayonnaise	4 tbsp	8 tbsp
White Wine Vinegar	½ tbsp	1 tbsp
Tarragon	7 g	7 g
Spring Mix	56 g	113 g
Dijon Mustard	1 ½ tsp	3 tsp
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** 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 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.

Contact

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1



Roast potatoes

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt**, **pepper** and **¾ tsp garlic powder** (dbl for 4 ppl), then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-25 min.

4



Finish potatoes

- When **potatoes** are done, immediately add **1 tbsp softened butter** (dbl for 4 ppl) and **parsley** to the baking sheet with **potatoes**.
- Toss until **butter** melts.

2



Prep and make Caesar dressing

- Meanwhile, finely chop **half the parsley** (use all for 4 ppl).
- Finely chop **1 tsp tarragon** (dbl for 4 ppl).
- Halve **tomatoes**.
- Add **Dijon**, **half the mayo**, **half the Parmesan**, **1 tsp vinegar** (dbl for 4 ppl) and **remaining garlic powder** to a large bowl. Season with **salt** and **pepper**, to taste, then stir to combine. Set aside.

5



Make béarnaise sauce

- Add **2 tbsp butter** (dbl for 4 ppl) to a small pot. Melt **butter** over medium-high, then remove the pot from heat.
- While **butter** melts, whisk together **remaining mayo** and **½ tsp vinegar** (dbl for 4 ppl) in a small bowl.
- Gradually whisk in **melted butter** until smooth.
- Add **tarragon**. Season with **salt**, to taste, then whisk to combine.

3



Cook steak

- When **potatoes** are halfway done, heat a large non-stick pan over medium-high heat.
- Meanwhile, pat **steak** dry with paper towels. Season with **salt** and **pepper**.
- When hot, add **1 tbsp oil**, then **steak**. Sear until golden-brown, 1-2 min per side.
- Remove the pan from heat and transfer **steak** to another unlined baking sheet.
- Roast in the **top** of the oven until cooked to desired doneness, 4-6 min.**
- When done, transfer **steak** to a cutting board. Loosely cover with foil and set aside to rest, 5 min.

6



Finish and serve

- Add **spring mix** and **tomatoes** to the large bowl with **dressing**, then toss to coat. Sprinkle **remaining Parmesan** over top.
- Thinly slice **steak**.
- Divide **steak**, **potatoes** and **Caesar salad** between plates.
- Spoon **béarnaise sauce** over **steak**.

Dinner Solved!