



Bistro Truffle Butter Striploin Steak and Mushrooms

with Roasted Potatoes and Broccolini

Easter Special

35 Minutes



Striploin Steak



Broccolini



Russet Potato



Truffle Sea Salt



Mixed Mushrooms



Chives



Garlic, cloves



Parmesan Cheese, shredded



Butter Medallion

HELLO COMPOUND BUTTER

A blend of butter and aromatic ingredients used to boost flavour!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Striploin Steak	370 g	740 g
Broccolini	170 g	340 g
Russet Potato	460 g	920 g
Truffle Sea Salt	1 g	2 g
Mixed Mushrooms	200 g	400 g
Chives	7 g	14 g
Garlic, cloves	2	4
Parmesan Cheese, shredded	¼ cup	½ cup
Butter Medallion	25 g	50 g
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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Prep and roast potatoes

Cut **potatoes** in half lengthwise, then into ¼-inch slices. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **half the truffle salt, salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 22-24 min.



Cook mushrooms and finish steak

Arrange **mushrooms** on one side of another unlined baking sheet. Season with **salt**, then dollop over **half the truffle butter**. Transfer **steak** to the other side of the baking sheet. Bake in the **bottom** of the oven until cooked to desired doneness, 4-6 min. ** When **steak** is done, transfer to a plate. Loosely cover with foil and set aside to rest, 5 min.



Prep and make truffle butter

While **potatoes** roast, trim ends off **broccolini**, then cut any larger stalks in half lengthwise, leaving thinner stalks whole. Cut **mushrooms** into ½-inch pieces. Peel, then mince or grate **garlic**. Thinly slice **chives**. Add **butter, remaining truffle salt, half the garlic** and **half the chives** to a small bowl. Season with **pepper**, then mix thoroughly to combine. Set aside.



Cook broccolini

Heat the same pan (from step 3) over medium heat. When hot, add **½ tbsp oil, 2 tbsp water** and **broccolini**. (NOTE: Don't overcrowd the pan; cook in 2 batches for 4 ppl, using ½ tbsp oil and 2 tbsp water per batch!) Cover and cook, turning once, until **broccolini** is tender crisp, 3-4 min. Add **remaining garlic**. Cook, stirring constantly, until fragrant, 1 min. Remove the pan from heat. Sprinkle over **Parmesan** and season with **salt** and **pepper**. Cover to keep warm.



Prep and cook steak

Pat **steak** dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **steak**. Sear until golden-brown, 2-3 min per side. Remove the pan from the heat.



Finish and serve

Slice **steak**. Divide **potatoes, broccolini** and **mushrooms** between plates. Arrange **steak** on top of **mushrooms**. Dollop **remaining truffle butter** over **steaks**. Pour **any juices** from the cutting board over top. Sprinkle over **remaining chives**.

Dinner Solved!