



# Chop House Steaks and Creamy Mushrooms

with Potatoes, Bacon and Chive Goat Cheese

Steak Night

45 Minutes



Top Sirloin Steak



Bacon Strips



Mixed Mushrooms



Russet Potato



Goat Cheese



Chives



Sugar Snap Peas



Cream



Beef Broth Concentrate

## HELLO GOAT CHEESE

*Savory, tangy, creamy cheese that pairs perfectly with chives!*

## Start here

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

## Bust out

2 Baking sheets, measuring spoons, slotted spoon, parchment paper, small bowl, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Top Sirloin Steak	285 g	570 g
Bacon Strips	100 g	200 g
Mixed Mushrooms	200 g	400 g
Russet Potato	460 g	920 g
Goat Cheese	56 g	113 g
Chives	7 g	7 g
Sugar Snap Peas	113 g	227 g
Cream	113 ml	237 ml
Beef Broth Concentrate	1	2
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook pork to a minimum internal temperature of 71°C/160°F and steak to a minimum internal temperature of 63°C/145°F (for medium-rare), as size may vary.

## 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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## Roast potato wedges

- Cut **potatoes** into ¼-inch wedges.
- Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **bottom** of the oven until tender and golden-brown, 21-23 min.



## Cook steaks and snap peas

- Heat the pan with **reserved bacon fat** over medium-high.
- When hot, add **steaks**. Sear until golden, 2-3 min per side.
- Remove the pan from heat, then transfer **steaks** to the other side of the baking sheet with **snap peas**.
- Roast in the **middle** of the oven until **snap peas** are tender-crisp and **steaks** are cooked to desired doneness, 4-9 min.\*\*



## Prep

- Meanwhile, roughly chop **mushrooms**.
- Thinly slice **chives**.
- Trim **snap peas**.
- Stir together **goat cheese** and **half the chives** in a small bowl. Set aside.
- Add **snap peas** and **½ tbsp oil** (dbl for 4 ppl) to one side of an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat. Set aside.
- Pat **steaks** dry with paper towels, then season with **salt** and **pepper**.



## Cook creamy mushrooms

- While **snap peas** and **steaks** roast, heat the same pan over medium.
- When hot, add **mushrooms** and **1 tbsp butter** (dbl for 4 ppl). Cook, stirring occasionally, until golden-brown, 4-6 min.
- Stir in **broth concentrate** and **cream**. Cook, stirring often, until smooth, 1 min.



## Cook bacon

- Cut **bacon** into ¼-inch pieces.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min.\*\*
- Remove the pan from heat. Using a slotted spoon, transfer **bacon** to paper towel-lined plate.
- Discard **all but 1 tbsp bacon fat** (dbl for 4 ppl) from the pan.



## Finish and serve

- Thinly slice **steaks**.
- Add **any steak juices** from the baking sheet to the pan with **mushrooms**, then stir to combine.
- Divide **steaks**, **potato wedges** and **snap peas** between plates. Spoon **creamy mushrooms** over **steaks**.
- Spoon **chive goat cheese** over **potatoes**, then sprinkle **bacon** over top.
- Sprinkle **remaining chives** over everything.

Dinner Solved!