



# Classic Steak Diane with Mushroom Sauce and Buttery Mash Potato

**FAMILY** 35 Minutes



Beef Steak



Beef Broth Concentrate



Russet Potato



Green Peas



Cremini Mushrooms



Shallot



All-Purpose Flour

## HELLO STEAK DIANE

*Steak Diane is a North American dish of a pan-fried steak served with a savoury pan sauce!*

# Start Strong

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

## Bust Out

Large Non-Stick Pan, Large Pot, Measuring Cups, Peeler, Strainer, Paper Towels, Measuring Spoons, Small Bowl, Baking Sheet, Potato Masher, Aluminum Foil

## Ingredients

	4 Person
Beef Steak	570 g
Beef Broth Concentrate	1
Russet Potato	680 g
Green Peas	113 g
Cremini Mushrooms	227 g
Shallot	50 g
All-Purpose Flour	1 tbsp
Unsalted Butter*	¼ cup
Milk*	¼ cup
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 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. COOK POTATOES

Peel, then cut **potatoes** into ½-inch pieces. Combine **potatoes**, **2 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot. Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min.



### 4. MASH POTATOES

When **potatoes** are fork-tender, drain and return them to the same pot. Mash in **3 tbsp butter** and **¼ cup milk**, until creamy. Season with **salt** and **pepper**. Set aside.



### 2. COOK STEAK

While **potatoes** cook, pat the **steak** dry with paper towels, then season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** to the same pan, then **steak**. Pan-fry, until golden-brown, 2-3 min per side. Transfer **steak** to a baking sheet. Roast in **top** of oven, until cooked to desired doneness, 6-8 min.\*\*



### 5. MAKE SAUCE

Add **1 tbsp butter** to the same pan, then **mushrooms** and **remaining shallots**. Cook, stirring occasionally, until **veggies** soften slightly, 1-2 min. Sprinkle over **flour**. Cook, stirring often, until coated, 1-2 min. Add **broth concentrate** and **¾ cup water**. Cook, stirring often, scraping up any bits from the bottom of the pan, until slightly thickened, 2-3 min. Season with **salt** and **pepper**.



### 3. PREP AND COOK PEAS

While **steak** cooks, thinly slice **mushrooms**. Peel, then thinly slice **shallot**. Add **1 tbsp oil**, then **half the shallots** to the same pan. Cook, stirring often, until softened, 2-3 min. Add **peas**. Cook, stirring often, until warmed through, 1-2 min. Season with **salt** and **pepper**. Transfer to a small bowl and cover with foil to keep warm.



### 6. FINISH AND SERVE

Thinly slice **steak**. Divide the **peas**, **potatoes** and **steak** between plates. Pour over the **mushroom sauce**.

## Dinner Solved!

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