



# COFFEE-DUKKAH RUBBED STEAK

with Smash Potatoes and Chive Cream Sauce

PRONTO



## HELLO COFFEE

Smoky, sweet and nutty come together beautifully in this DIY spice blend

**PREP: 10 MIN** | **TOTAL: 30 MIN** | **CALORIES: 750**



Beef Steak



Yellow Potato



Sour Cream



Chives



Instant Coffee



Baby Arugula



Shallot



Red Wine Vinegar



Dukkah Spice



Brown Sugar



## BUST OUT

- Large Bowl
- Measuring Spoons
- Medium Pot
- Potato Masher
- 2 Small Bowls
- Whisk
- Strainer
- Paper Towel
- Large Non-Stick Pan
- Parchment Paper
- Baking Sheet
- Aluminum Foil
- White Sugar (1 tsp | 2 tsp)
- Butter 2 (2 tbsp | 4 tbsp)
- Salt and Pepper
- Olive or Canola oil

## INGREDIENTS

2-person | 4-person

- Beef Steak 340 g | 680 g
- Yellow Potato 340 g | 680 g
- Sour Cream 2 6 tbsp | 12 tbsp
- Chives 10 tsp | 20 tsp
- Instant Coffee 1 tbsp | 2 tbsp
- Baby Arugula 56 g | 112 g
- Shallot 50 g | 100 g
- Red Wine Vinegar 9 2 tbsp | 4 tbsp
- Dukkah Spice 5,8 1 tbsp | 2 tbsp
- Brown Sugar 2 tsp | 4 tsp

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

\*Laver et sécher tous les aliments.

\*\*Cuire jusqu'à une température interne minimale de 63°C/145°F.



## START STRONG

Preheat the oven to **400°F** (to roast steaks). Start prepping when the oven comes up to temperature!



**1 COOK POTATOES** Wash and dry all produce.\* Cut the **potatoes** into 1-inch cubes. In a medium pot, add the **potatoes**, **1 tsp salt**, and enough **water** to cover (approximately 1-2 inches). (**NOTE:** Use a large pot and 2 tsp salt for 4 ppl.) Bring to a boil over high heat. Cook until the **potatoes** are fork-tender, 10-12 min.



**4 COOK STEAK** Heat a large non-stick pan to medium-high. When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then the **steak**. Pan-fry until golden, 2-3 min per side. Remove the pan from the heat and transfer the **steak** to a parchment-lined baking sheet. Roast **steak** in the centre of the oven, until cooked to desired doneness, 3-5 min. (**TIP:** Cook to a min. internal temp. of 63°C/145°F for medium-rare; steak size will affect doneness.\*\*)

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**2 PREP** Meanwhile, thinly slice **chives**. Thinly slice **shallots** into ¼-inch slices. In a small bowl, combine **half the sour cream** and **half the chives**. Season with **salt** and **pepper**. In a large bowl, whisk together the **vinegar**, **2 tbsp oil** (dbl for 4 ppl) and **1 tsp white sugar** (dbl for 4 ppl). Add the **shallots** and stir to coat. Set aside.



**5 SMASH POTATOES** Meanwhile, drain the **potatoes** and return them to the same pot. Add the **remaining chives**, **remaining sour cream** and **2 tbsp butter** (dbl for 4 ppl). Using a fork or potato masher, mash together until creamy and chunky. Season with **salt** and **pepper**. When **steak** is done, transfer **steak** to a plate. Loosely cover with foil and set aside to rest. Add **arugula** to the large bowl with **shallots** and **vinaigrette**. Toss to combine.



**3 PREP STEAK** Pat the **steak** dry with paper towels. Season with **salt** and **pepper**. In another small bowl, combine the **instant coffee**, **dukkah spice** and **brown sugar**. Sprinkle the **coffee mixture** onto the **steak**. Rub and press the **mixture** to evenly coat both sides.



**6 FINISH AND SERVE** On a 45° angle (or a "bias") against the grain, thinly slice the **steak**. Season with **salt**. Divide the **steak**, **smashed potatoes** and **salad** between plates. Dollop **steak** with **chive cream sauce**. (**NOTE:** For more coffee flavour, spoon any juices from the plate over steak!)

## SLICE AWAY!

Slicing the steak on a bias against the grain ensures a tender chew.