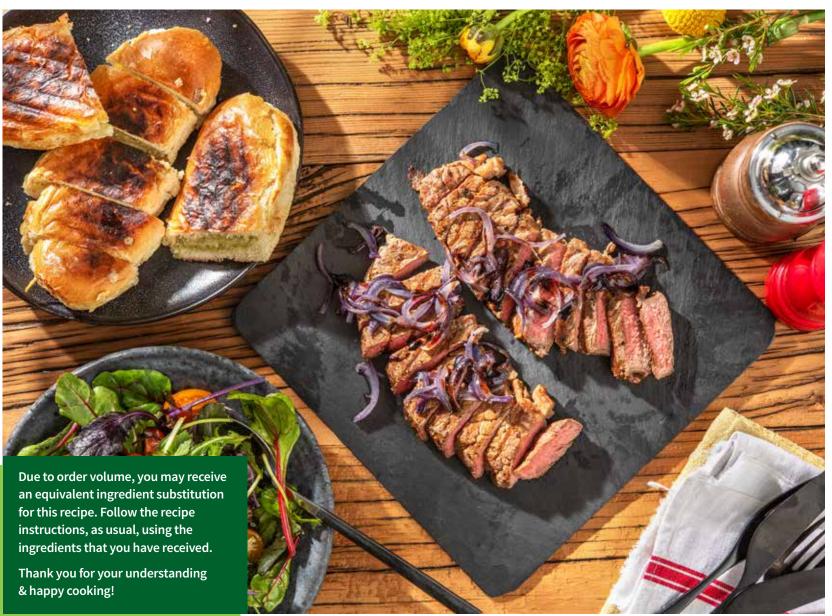


Father's Day Grilled Steak and Balsamic Onions

with Summer Salad and Cheesy Garlic Bread

SPECIAL

Father's Day • 35 Minutes









Beef Steak







Baby Heirloom Tomatoes





Red Onion, sliced



Balsamic Vinegar



Spring Mix

Mozzarella Cheese, shredded



Garlic Salt



Italian Seasoning

START HERE

- Before starting, wash and dry all produce.
- Lightly oil grill.
- While you prep, preheat grill to 500°F over medium-high heat.

Bust Out

Large Bowl, Aluminum Foil, Paper Towels, Small Bowl, Whisk, Grater, Measuring Spoons

Ingredients

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	2 Person	4 Person
Beef Steak	340 g	680 g
Artisan Roll	2	4
Garlic	3 g	6 g
Baby Heirloom Tomatoes	113 g	227 g
Red Onion, sliced	113 g	227 g
Spring Mix	56 g	113 g
Balsamic Vinegar	2 tbsp	4 tbsp
Mozzarella Cheese, shredded	½ cup	1 cup
Garlic Salt	1 ½ tsp	3 tsp
Italian Seasoning	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

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.

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1. PREP

Halve **tomatoes**. Peel, then mince or grate garlic. Halve rolls. Stir together garlic, half the Italian seasoning and 1 tbsp oil (dbl for 4ppl) in a small bowl. Pat **steak** dry with paper towels. Season with remaining Italian seasoning, 1 tsp garlic salt (dbl for 4ppl) and pepper.



2. ASSEMBLE FOIL POUCHES

Layer two 12x12-inch pieces of foil. Arrange onions on one side of foil. Drizzle with 1 tbsp oil (dbl for 4ppl). Season with salt and pepper. Fold foil in half over onions and pinch edges to seal pouch (NOTE: Make 2 pouches for 4ppl, using 2 sheets of foil per pouch). Set aside.



3. ASSEMBLE CHEESY GARLIC **BREAD**

Drizzle cut-sides of roll with garlic-oil mixture, then sprinkle with cheese. Close rolls and wrap each one in foil. Set aside.



4. GRILL ONIONS, BREAD & STEAK

Place foil pouch of onions on one side of grill and cook until tender, 18-20 min. Add garlic **bread** to grill and cook, turning occasionally, until heated through, 8-10 min. Add steak to other side of grill. Grill, flipping once, until cooked to desired doneness, 4-7 min per side.**



5. MAKE SALAD

Whisk together remaining garlic salt, 1 tbsp oil (dbl for 4ppl) and half the balsamic vinegar in a large bowl. Add tomatoes and spring mix and toss to combine. Season with pepper.



6. FINISH & SERVE

Carefully open foil pouch(es). Drizzle onions with remaining balsamic vinegar and toss to combine. Thinly slice steak. Divide steak, salad and cheesy garlic bread between plates. Top steak with balsamic onions.

Dinner Solved!

^{**} Cook to a minimum internal temperature of 63°C/145°F for medium-rare, steak size will affect doneness.