



Father's Day Grilled Steak and Balsamic Onions

with Summer Salad and Cheesy Garlic Bread

SPECIAL Father's Day • 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Beef Steak



Artisan Roll



Garlic



Baby Heirloom Tomatoes



Red Onion, sliced



Spring Mix



Balsamic Vinegar



Mozzarella Cheese, shredded



Garlic Salt



Italian Seasoning

HELLO BALSAMIC

This vinegar adds a splash of sweet and savoury to salads, onions and more!

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

	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*		

* 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.

Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



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**.



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.**



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.



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**.



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.



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!