



Garlic-Rosemary Steak and Herb Butter

with Mushroom and Spinach Vol-au-Vents

Special Plus

45 Minutes



Striploin Steak



Rosemary



Garlic, cloves



Puff Pastry



Mushrooms



Baby Spinach



Leek, sliced



Cream Sauce Spice Blend



Chicken Broth Concentrate



Cream



White Cooking Wine



Parsley

HELLO VOL-AU-VENTS

A small, hollow puff pastry vessel filled with sweet or savoury fillings!

Start here

- Before starting, preheat the oven to 425°F.
- Grease an unlined baking sheet with 1 tbsp oil. Set aside in the fridge to chill.
- Remove 1 ½ tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.

Bust out

2 Baking sheets, measuring spoons, silicone brush, parchment paper, 2 small bowls, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Striploin Steak	370 g	740 g
Rosemary	1 sprig	2 sprigs
Garlic, cloves	3	6
Puff Pastry	340 g	680 g
Mushrooms	113 g	227 g
Baby Spinach	113 g	227 g
Leek, sliced	56 g	112 g
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Cream	113 ml	237 ml
White Cooking Wine	4 tbsp	8 tbsp
Parsley	7 g	14 g
Unsalted Butter*	3 ½ tbsp	7 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 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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Prep for vol-au-vents

- Heat a large non-stick pan over medium heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted. (NOTE: Save softened butter for step 3.) Remove the pan from heat.
- Fill a small bowl with **water**.
- Remove the greased baking sheet from the fridge, then unroll **puff pastry** onto it. (NOTE: For 4 ppl, work with one pastry sheet at a time, keeping the second in the fridge until ready to use.)
- Cut **pastry** into **4 equal-sized rectangles**. Transfer **2 pastry rectangles** to a parchment-lined baking sheet, arranging 1-inch apart.
- Pierce the **2 pastry rectangles** several times with a fork.



Cook steak

- When **vol-au-vents** are done, remove from the oven, then switch the oven to high broil.
- Add **smashed garlic** to the pan with **remaining melted butter**, then heat over medium-high.
- While the pan heats, season **steak** with **salt** and **pepper**, then sprinkle **rosemary** over both sides.
- When the pan is hot, add **1 tbsp oil** (use same for 4 ppl), then **steak**. Sear until golden-brown, 1-2 min per side.
- Remove the pan from heat, then transfer **steak** and **garlic** to another unlined baking sheet.
- Broil **steak** in the **middle** of the oven until cooked to desired doneness, 6-9 min.**
- Carefully wipe the pan clean.



Assemble and bake vol-au-vent shells

- Using a cookie cutter or a glass, leaving at least a ½-inch border, cut circles out of the middle of the **remaining pastry rectangles**.
- Transfer **pastry circles** to the same baking sheet with **pierced pastry rectangles**.
- Using your finger, wet a ½-inch border on the **pierced pastry rectangles** with **some water**, then stack **cut pastry rectangles** on top. Press down gently to adhere to create shells. (NOTE: For 4 ppl, repeat steps with the second puff pastry sheet and another parchment-lined baking sheet.)
- Brush **pastry tops** with **melted butter**, leaving **any remaining butter** in the pan. Season with **a pinch of salt**.
- Bake **shells and circles** in the **middle** of the oven until golden-brown, 16-18 min. (For 4 ppl, bake in the middle and the top of the oven, rotating sheets halfway through.)



Cook mushroom-spinach filling

- Return the same pan to medium. Add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Add **mushrooms** and **leeks**. Cook, stirring occasionally, until **mushrooms** are golden-brown, 4-5 min. Season with **salt** and **pepper**.
- Add **remaining minced garlic**, then sprinkle **Cream Sauce Spice Blend** over **veggies**. Cook, stirring often, until **veggies** are coated, 30 sec.
- Add **cooking wine**. Cook, stirring constantly, until **wine** reduces slightly, 30 sec.
- Stir in **broth concentrate** and **cream**. Bring to a simmer over medium-high.
- Once simmering, add **spinach**. Cook, stirring often, until **spinach** wilts and **filling** thickens slightly, 3-5 min. Season with **pepper**, to taste.



Prep and make herb butter

- Meanwhile, peel, then mince or grate **1 garlic clove** (dbl for 4 ppl).
- Peel, then smash **remaining garlic cloves** with a heavy bottom pot.
- Roughly chop **spinach**.
- Thinly slice **mushrooms**.
- Finely chop **parsley**.
- Strip **rosemary leaves** from stem, then roughly chop.
- Pat **steak** dry with paper towels.
- Add **softened butter**, **½ tbsp parsley** and **¼ tsp minced garlic** (dbl both for 4 ppl) to another small bowl. Season with **salt** and **pepper**, to taste, then mash with a fork until combined.



Finish and serve

- Remove the pan with **mushroom-spinach filling** from heat. Stir in **remaining parsley**. Thinly slice **steak**.
- Divide **vol-au-vent shells** and **steak** between plates.
- Spoon **mushroom-spinach filling** into **vol-au-vent shells**. Arrange **pastry circles** on top of **vol-au-vents**.
- Dollop **herb butter** over **steak**.

Dinner Solved!