



# Hearty Steak and Potato Hash

with Smoky Ketchup

**PRONTO** 30 Minutes



Beef Strips



Brussels Sprouts



Yellow Potato



Sage



Shallot



Ketchup



Sweet Potato



Paprika-Garlic Blend



Plum Sauce

## HELLO SMOKY KETCHUP

*A dash of paprika and garlic turns the humble ketchup into a drizzle worthy condiment!*

# START HERE

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

## Bust Out

Parchment Paper, Vegetable Peeler, Large Non-Stick Pan, Baking Sheet, Paper Towels, Medium Bowl, Small Bowl, Measuring Spoons

## Ingredients

	2 Person	4 Person
Beef Strips	285 g	570 g
Brussels Sprouts	170 g	227 g
Yellow Potato	300 g	600 g
Sage	7 g	14 g
Shallot	50 g	100 g
Ketchup	2 tbsp	4 tbsp
Sweet Potato	170 g	340 g
Paprika-Garlic Blend	1 tbsp	2 tbsp
Plum Sauce	2 tsp	4 tsp
Sugar*	1 tsp	2 tsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

## 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. ROAST POTATOES

Peel, then cut **sweet potato** into ½-inch pieces. Cut **yellow potatoes** into ½-inch pieces. Toss **both potatoes** and **2 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, stirring halfway through cooking, until golden-brown, 18-20 min.



## 4. COOK BEEF

Heat the same pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef**. Season with **half the paprika-garlic blend**. Cook, stirring occasionally, until cooked through 3-5 min. \*\* (**TIP:** Don't overcrowd pan; cook the beef in two batches for 4 ppl.)



## 2. PREP

While **potatoes** roast, thinly slice the **sage**. Peel, then mince the **shallot**. Thinly slice the **Brussels sprouts**. Pat **beef** dry with paper towels, then cut any large pieces in half.



## 5. ASSEMBLE

Add **2 tbsp butter** (dbl for 4ppl) to the pan with the **beef**, then **roasted potatoes**, **Brussels mixture** and **sage**. Toss together until combined, 1-2 min.



## 3. COOK BRUSSELS

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **Brussels**, **shallots** and **1 tsp sugar** (dbl for 4ppl). Cook, stirring often, until slightly softened, 2-3 min. Season with **salt**. Cook, stirring occasionally, until **Brussels** are golden-brown, 4-5 min. Remove pan from heat. Transfer **Brussels** to medium bowl. Set aside.



## 6. FINISH AND SERVE

Stir together the **ketchup**, **plum sauce** and **remaining paprika-garlic blend** in a small bowl. Divide the **steak hash** between plates. Drizzle over the **smoky ketchup**.

# Dinner Solved!