

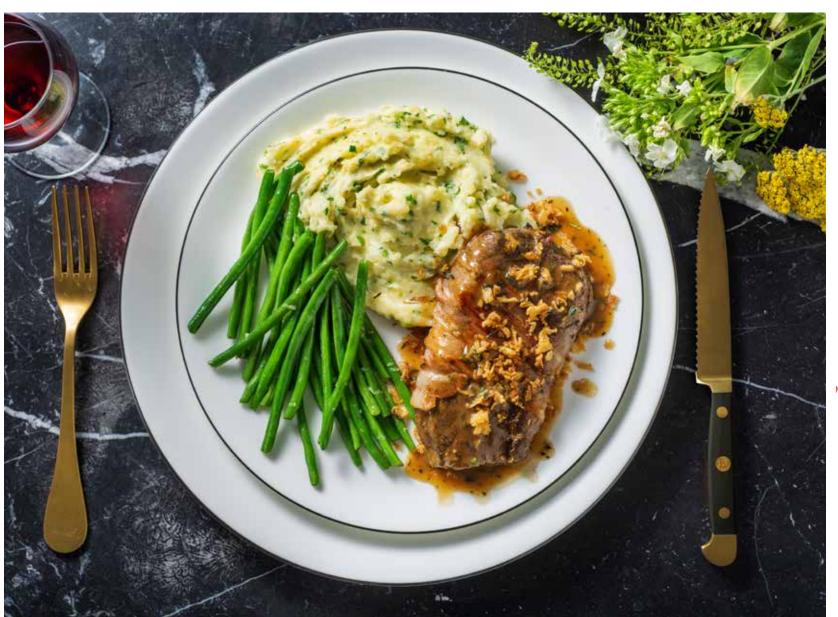
Montreal-Spiced Bacon-Wrapped Steak

with Garlic Beans and Creamy Mash

Special

Spicy

35 Minutes











Russet Potato



Sour Cream





Green Beans



Garlic, cloves



Crispy Shallots





Montreal Steak Spice



Concentrate



All-Purpose Flour

Start here

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

Bust out

Baking sheet, vegetable peeler, measuring spoons, potato masher, strainer, tongs, aluminum foil, large bowl, measuring cups, whisk, large pot, large non-stick pan, paper towels

Ingredients

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	2 Person	4 Person
Beef Steak	340 g	680 g
Bacon Strips	100 g	200 g
Russet Potato	460 g	920 g
Sour Cream	6 tbsp	12 tbsp
Green Beans	170 g	340 g
Thyme	7 g	7 g
Garlic, cloves	3	6
Crispy Shallots	28 g	56 g
Montreal Steak Spice	1 tbsp	2 tbsp
Parsley	7 g	14 g
Beef Broth Concentrate	1	2
All-Purpose Flour	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		

Salt and Pepper*

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.

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Roast garlic and prep

Peel garlic. Toss garlic with ½ tbsp oil (dbl for 4 ppl) on a small sheet of foil, then wrap tightly closed. Place wrapped garlic on an unlined baking sheet. Roast in the middle of the oven until softened, 16-18 min. While garlic roasts, peel, then cut potatoes into 1-inch pieces. Strip 1 tbsp thyme leaves (dbl for 4 ppl) from stems. Roughly chop parsley. Trim green beans.



Make gravy and garlic oil

While **steaks** roast, heat the pan with **bacon fat** over medium. When hot, add **flour**.
Cook, stirring often, until combined, 1 min.
Add **1 cup water** (dbl for 4 ppl) and **broth concentrate**. Cook, stirring often, until
combined, 1 min. Add **thyme** and **remaining Montreal Steak Spice**. Bring to a simmer.
Cook, stirring often, until **gravy** thickens,
2-5 min. When **garlic** is done, carefully
remove from foil and transfer to a large bowl.
Add **1 tbsp oil** (dbl for 4 ppl), then whisk until
combined and smooth.



Cook potatoes and prep steaks

Add potatoes, 2 tsp salt and enough water to cover (by approx. 1-inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min. While potatoes cook, pat steaks dry with paper towels. Season with half the Montreal Steak Spice, then wrap 2 bacon strips around each steak.



Cook steaks

Heat a large non-stick pan over mediumhigh heat. When hot, add ½ tbsp oil (dbl for 4 ppl), then bacon-wrapped steaks. Cook until bacon is golden and cooked through, 2-3 min per side.** Remove the pan from heat. Transfer bacon-wrapped steaks to the baking sheet with garlic, reserving bacon fat in the pan. Roast steaks in the middle of the oven until cooked to desired doneness, 5-8 min.**



Cook beans and make mash

When **potatoes** are almost done, add **green beans** to the same pot. Cook until tender, 2-5 min. Using tongs, transfer **green beans** to the bowl with **garlic oil**. Season with **salt** and **pepper**, then toss coat. Drain **potatoes** and return them to same pot, off heat. Mash **sour cream**, **parsley** and **2 tbsp butter** (dbl for 4 ppl) into **potatoes** until smooth. Season with **salt** and **pepper**.



Finish and serve

Stir any **steak juices** from the baking sheet into **gravy**. Divide **mash**, **bacon-wrapped steaks** and **garlic green beans** between plates. Sprinkle with **crispy shallots** and spoon **gravy** over top.

Dinner Solved!

^{*} Pantry items

^{**} Cook pork to an minimum internal temperature of 71°C/160°F and steak to a minimum internal temperature of 63°C/145°F (for medium-rare), as size may vary.