



Pan-Seared Steak

with Potato and Sweet Pepper Hash

PRONTO 30 Minutes



Beef Steak



Shallot



Sweet Bell Pepper



Parsley



Garlic



Yellow Potato



Balsamic Vinegar



Rosemary



Beef Broth Concentrate

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!

HELLO STEAK

Patting your steak dry before seasoning and searing ensures browning

START HERE

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

Don't worry if your potatoes aren't cooked through after Step 1 - in Step 3, they will continue roasting with veggies!

Bust Out

Baking Sheet, Measuring Cups, Measuring Spoons, Paper Towels, Large Bowl, Zester, Large Non-Stick Pan, Kettle, Aluminum Foil

Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Shallot	50 g	100 g
Sweet Bell Pepper	160 g	320 g
Parsley	7 g	14 g
Garlic	6 g	12 g
Yellow Potato	300 g	600 g
Balsamic Vinegar	1 tbsp	2 tbsp
Rosemary	1 sprig	2 sprig
Beef Broth Concentrate	1	2
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. ROAST POTATOES

Cut **potatoes** into 1-inch pieces. Toss **potatoes** and **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, until starting to brown, 14-15 min.



2. PREP

While **potatoes** roast, core, then cut **pepper** into ½-inch pieces. Peel, then cut **shallot** into ½-inch slices. Roughly chop **parsley**. Finely chop **2 tsp rosemary leaves** (dbl for 4 ppl). Peel, then mash **garlic cloves** with the flat side of your knife.



3. ROAST VEGGIE HASH

When **potatoes** start to brown, add **peppers** and **shallots** to the same baking sheet in the oven. Season with **salt** and **pepper**. Stir together. Toss **mashed garlic** with **1 tsp oil** (dbl for 4 ppl) on a small sheet of foil. Wrap tightly. Add **wrapped garlic** to the same baking sheet. Roast in **middle** of oven, until **potatoes** are fork-tender, 11-12 min.



4. COOK STEAK

While **veggie potato** hash cooks, pat **steak** dry with paper towels, then season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **steak**. Pan-fry, until cooked to desired doneness, 5-8 min per side. ** When **steak** is done, remove pan from heat. Transfer **steak** to a plate. Loosely cover with foil. Set aside.



5. MAKE PAN SAUCE

Heat same pan over medium heat. When hot, add **roasted garlic** and carefully break into smaller pieces with a fork. Add **rosemary**. Cook, stirring often, until fragrant, 1-2 min. Add **broth concentrate**, **vinegar**, **1/3 cup water** (dbl for 4 ppl) and **juices** from plate with **steak**. Cook, stirring often, until combined, 1-2 min.



6. FINISH AND SERVE

Sprinkle **parsley** over **veggie hash** and toss together. Slice **steak**. Divide **veggie hash** and **steak** between plates. Drizzle over **pan sauce**.

Dinner Solved!