



Pan-Seared Steak au Jus

with Warm Potato & Green Pea Salad

PRONTO 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



Yellow Potato



Green Onions



Dill



Green Peas



Mayonnaise



Dijon Mustard



Beef Broth Concentrate



Garlic

HELLO GREEN PEAS

Sweet and bright! Green peas are the perfect side for this indulgent steak dinner

START HERE

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

Bust Out

2 Baking Sheets, Large Non-Stick Pan, Measuring Spoons, Paper Towels, Measuring Cups, Large Bowl, Whisk

Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Yellow Potato	300 g	600 g
Green Onions	2	4
Dill	7 g	7 g
Green Peas	113 g	227 g
Mayonnaise	4 tbsp	8 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Beef Broth Concentrate	1	2
Garlic	6 g	12 g
Unsalted Butter*	2 tbsp	4 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. ROAST POTATOES

Cut **potatoes** into 1-inch pieces. Toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, until golden-brown, 25-28 min.



4. ROAST STEAK & PEAS

When **steak** is golden-brown, remove the pan from heat and transfer **steak** to the other side of the baking sheet. Roast in **top** of oven, until **steak** is cooked to desired doneness, 6-8 min.**



2. PREP

While **potatoes** roast, thinly slice **green onions**. Finely chop **2 tbsp dill** (dbl for 4 ppl). Peel, then mince or grate **garlic**. Pat **steak** dry with paper towels, then season with **salt** and **pepper**.



5. MAKE PAN SAUCE

While **steak** and **peas** cook, carefully wipe the same pan clean. Heat the pan over low heat. When hot, add **garlic** and **2 tbsp butter** (dbl for 4 ppl). Cook, stirring often, until **garlic** is fragrant and **butter** melts, 1 min. Add **broth concentrate** and **¼ cup water** (dbl for 4 ppl). Stir together, until **sauce** thickens, 2-3 min.



3. COOK STEAK

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 golden-brown, 2-3 min per side. Toss **peas** with **1 tbsp oil** (dbl for 4 ppl) on one half of another baking sheet. Season with **salt** and **pepper**. Set aside.



6. FINISH AND SERVE

Whisk together **mayo** and **mustard** in a large bowl. Add **potatoes**, **peas**, **green onions** and **dill**. Toss together. Thinly slice **steak**, then divide between plates. Add **potato salad** and drizzle **pan sauce** over **steak**.

Dinner Solved!