



# Pan-Seared Steaks and Mushroom Gravy

with Bacon Roasted Brussels Sprouts

Special

35 Minutes



Top Sirloin Steak



Bacon Strips



Mushrooms



Beef Broth Concentrate



Shallot



Garlic Puree



Brussels Sprouts



Almonds, sliced



Chives



Russet Potato



All-Purpose Flour

HELLO BACON

*The ultimate salty, smoky flavour booster!*

## Start here

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

## Bust out

Baking sheet, vegetable peeler, colander, measuring spoons, aluminum foil, large bowl, parchment paper, measuring cups, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Top Sirloin Steak	340 g	680 g
Bacon Strips	100 g	200 g
Mushrooms	227 g	454 g
Beef Broth Concentrate	1	2
Shallot	50 g	100 g
Garlic Puree	1 tbsp	2 tbsp
Brussels Sprouts	227 g	454 g
Almonds, sliced	28 g	56 g
Chives	7 g	7 g
Russet Potato	460 g	920 g
All-Purpose Flour	1 tbsp	2 tbsp
Unsalted Butter*	3 tbsp	6 tbsp
Milk*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook pork and steak to minimum internal temperatures of 71°C/160°F and 63°C/145°F (for medium-rare), respectively. 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 and start potatoes

- Peel, then cut **shallot** into ¼-inch pieces.
- Halve **Brussels sprouts** (if larger, quarter them).
- Thinly slice **mushrooms**.
- Thinly slice **chives**.
- Peel, then cut **potatoes** into ½-inch pieces.
- 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.



## Cook steaks

- Meanwhile, pat **steaks** dry with paper towels, then season all over 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 **steaks**. Pan-fry until cooked to desired doneness, 5-8 min per side.\*\*
- Transfer **steaks** to a plate. Loosely cover with foil and set aside to rest for 2-3 min.



## Finish potatoes

- Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.
- When **potatoes** are fork-tender, drain and return **potatoes** to the same pot, off heat.
- Roughly mash **chives, 2 tbsp butter** and **3 tbsp milk** (dbl both for 4 ppl) into **potatoes** until slightly mashed. (**NOTE:** 'Smashed' potatoes will still have a few chunks!)
- Season with **salt** and **pepper**, to taste.



## Make mushroom gravy

- Meanwhile, reheat the same pan over medium-high.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **mushrooms**. Season with **salt** and **pepper**. Cook, stirring often, until softened, 5-6 min.
- Stir in **garlic puree, shallots, flour** and **1 tbsp butter** (dbl for 4 ppl). Cook, stirring often, until **shallots** soften slightly, 1-2 min.
- Reduce heat to medium, then stir in **⅔ cup water** (dbl for 4 ppl) and **broth concentrate**.
- Bring to a simmer. Cook, stirring occasionally, until **gravy** thickens slightly, 3-4 min.



## Roast Brussels sprouts

- Meanwhile, cut **bacon** into ¼-inch pieces on a separate cutting board.
- Add **Brussels sprouts, almonds, bacon** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then toss to combine.
- Transfer **Brussels sprouts mixture** to a parchment-lined baking sheet.
- Roast in the **middle** of the oven until **Brussels sprouts** are golden-brown and tender and **bacon** is cooked through, 16-20 min.\*\*



## Finish and serve

- Thinly slice **steaks**.
- Divide **steaks, Brussels sprouts** and **smashed potatoes** between plates.
- Spoon **mushroom gravy** over **steaks** and **potatoes**.

## Dinner Solved!