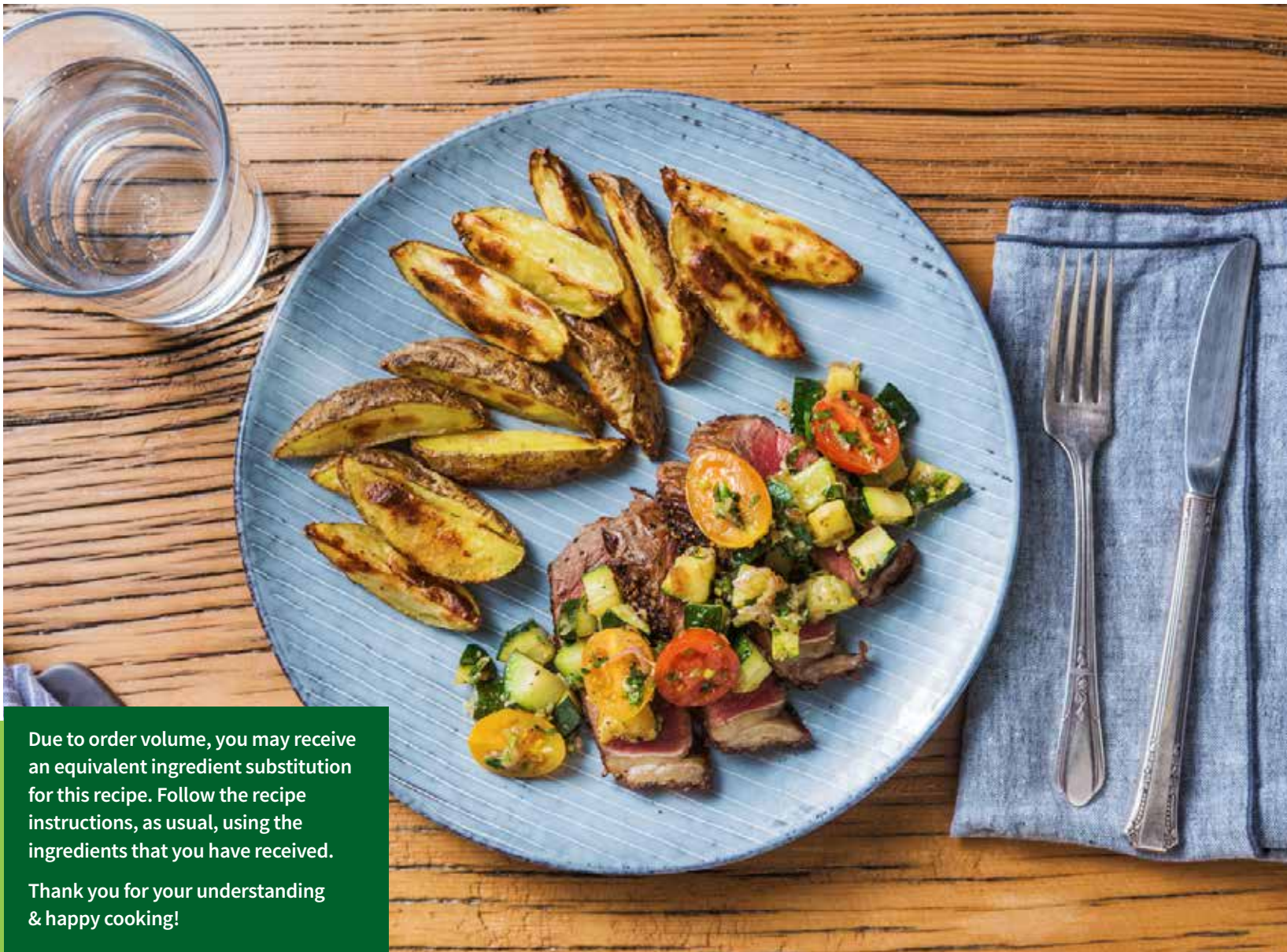




Peppercorn Rubbed Steak

with Warm Zucchini Antipasti

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



Lime



Cilantro



Garlic



Shallot



Zucchini



Multicoloured Tomatoes



Peppercorns, ground



Russet Potato

HELLO ZUCCHINI ANTIPASTI

Juicy tomatoes and a hit of fresh cilantro bring a bright kick to this gorgeous steak topper!

START HERE

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

Bust Out

Parchment Paper, Large Non-Stick Pan, 2 Baking Sheets, Large Bowl, Paper Towels, Microplane/ Zester, Measuring Spoons

Ingredients

	2 Person	4 Person
Beef Steak	285 g	570 g
Lime	1	2
Cilantro	7 g	14 g
Garlic	6 g	12 g
Shallot	50 g	100 g
Zucchini	160 g	320 g
Multicoloured Tomatoes	113 g	227 g
Peppercorns, ground	1 tsp	2 tsp
Russet Potato	430 g	920 g
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.

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1. ROAST POTATOES

Cut the **potatoes** into 1-inch wedges. Toss **potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until the **potatoes** are golden-brown, 23-24 min



4. COOK ZUCCHINI

Carefully wipe the pan clean. Re-heat over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then the **zucchini**, **shallots** and **garlic**. Cook, stirring often until the **zucchini** is golden brown and slightly tender, 2-3 min.



2. PREP

Peel, then mince the **shallot**. Roughly chop the **cilantro**. Halve the **tomatoes**. Cut the **zucchini** into ¼-pieces. Peel, then mince the **garlic**. Zest, then juice **half the lime**. Cut the **remaining lime** into wedges.



5. MIX ANTIPASTI

Add the **tomatoes**, **cilantro**, **lime zest**, **zucchini** and **1 tbsp lime juice** (dbl for 4ppl) to a large bowl. Season with **salt** and **pepper**. Toss to combine.



3. COOK STEAK

Pat the **steak** dry with paper towels. Season with **salt** and **ground peppercorns**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then the **steak**. Sear until golden-brown, 1-2 min per side. Remove the pan from the heat and transfer the **steak** to another baking sheet. Bake in the **top** of the oven, until cooked to desired doneness, 5-8 min.**



6. FINISH AND SERVE

Slice the **steak**. Divide the **steak** and **potatoes** between plates. Spoon the **warm zucchini antipasti** over the **steak**.

Dinner Solved!