



Quick Irish Stew

with Herb Garlic Crostini

35 Minutes



Ground Beef



Mirepoix



Red Potato



All-Purpose Flour



Garlic



Parsley and Thyme



Beef Broth Concentrate



Sub Roll



Soy Sauce

HELLO MIREPOIX

A mix of chopped onion, carrot and celery!

Start here

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

Bust out

2 Baking sheets, measuring spoons, silicone brush, slotted spoon, large bowl, parchment paper, small bowl, measuring cups, large pot

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Mirepoix	113 g	227 g
Red Potato	360 g	720 g
All-Purpose Flour	2 tbsp	4 tbsp
Garlic	6 g	12 g
Parsley and Thyme	14 g	14 g
Beef Broth Concentrate	2	4
Sub Roll	2	4
Soy Sauce	½ tbsp	1 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

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 potatoes

Cut **potatoes** into quarters. Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven until golden-brown, 25-28 min.



Cook stew

Add **broth concentrate**, **soy sauce** and **1 ½ cups water** (dbl for 4 ppl) to the pot. Season with **salt** and **pepper**. Bring to a boil over high heat. Once boiling, reduce heat to medium-low. Cook, stirring occasionally, until **stew** thickens slightly and **veggies** are tender, 10-12 min. (**TIP**: If you prefer a looser stew, add an additional ¼ cup water [dbl for 4 ppl.]



Prep and cook beef

While **potatoes** roast, strip **1 tbsp thyme leaves** (dbl for 4 ppl) from stems. Roughly chop **parsley**. Peel, then mince or grate **garlic**. Heat a large pot over medium-high heat. When hot, add **1 tsp oil** (dbl for 4 ppl), then **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.** Season with **salt** and **pepper**. Using a slotted spoon, transfer **beef** to a large bowl. Carefully discard any remaining beef fat left in the pot.



Make garlic crostini

While **stew** cooks, combine **remaining garlic** and **1 tbsp oil** (dbl for 4 ppl) in a small bowl. Halve **rolls**. Arrange on another baking sheet, cut-side up. Brush with **garlic oil**. Toast in the **top** of the oven until light golden-brown, 5-6 min. (**TIP**: Keep an eye on rolls so they don't burn!)



Cook mirepoix

Reduce heat to medium, then add **1 tbsp butter** (dbl for 4 ppl), **mirepoix**, **thyme** and **half the garlic** to the same pot. Cook, stirring occasionally, until **mirepoix** softens slightly, 3-4 min. Add **beef** and **any juices** from the bowl. Sprinkle with **flour**. Cook, stirring often, until **flour** coats **veggies** and **beef**, 1-2 min.



Finish and serve

Add **roasted potatoes** to **stew**, then stir to combine. Divide **stew** between bowls. Serve with **garlic crostini** alongside. Sprinkle **parsley** over **stew** and **garlic crostini**.

Dinner Solved!