



Quick Irish-Style Stew

with Garlic Crostini

Family Friendly

35 Minutes



Ground Beef



Mirepoix



Red Potato



Gravy Spice Blend



Garlic, cloves



Parsley and Thyme



Beef Broth Concentrate



Sub Roll



Soy Sauce



Garlic Salt

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
Gravy Spice Blend	2 tbsp	4 tbsp
Garlic, cloves	2	4
Parsley and Thyme	14 g	14 g
Beef Broth Concentrate	2	4
Sub Roll	2	4
Soy Sauce	½ tbsp	1 tbsp
Garlic Salt	1 tsp	2 tsp
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.

Contact

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1



Roast potatoes

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

4



Cook stew

- Add **broth concentrates**, **soy sauce** and **1 ½ cups water** (dbl for 4 ppl) to the pot.
- Season with **salt** and **pepper**, then stir to combine. Bring to a boil over high.
- 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; for 4 ppl, add ½ cup!)

2



Prep and cook beef

- Meanwhile, 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 excess fat in the pot.

5



Make garlic crostini

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

3



Cook mirepoix

- Reduce heat to medium, then add **1 tbsp butter** (dbl for 4 ppl), **mirepoix**, **thyme**, **remaining garlic salt** 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 **Gravy Spice Blend** over top.
- Cook, stirring often, until **veggies and beef** are coated, 1-2 min.

6



Finish and serve

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

Dinner Solved!