



NOV
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Spanish Steak Salad

with Roasted Red Peppers and Rosemary-Garlic Vinaigrette

Oven-roasting takes garlic from bold and pungent to sweet and mellow. Here, garlic and rosemary are roasted together to create the base for an unbeatable vinaigrette. Drizzled over sliced steak, roasted red peppers, and tangy goat cheese, salads don't get much better than this.



Sirloin Steak



Spring Mix



Red Bell
Pepper



Demi-Baguette



Goat Cheese



Garlic



Rosemary



White Wine
Vinegar

Ingredients

	2 People	4 People
Sirloin Steak	1 pkg (340 g)	2 pkg (680 g)
Spring Mix	1 pkg (113 g)	2 pkg (227 g)
Red Bell Peppers	1	2
Demi-Baguette, 6"	1	2
Goat Cheese Crumbles	1 pkg (28 g)	2 pkg (56 g)
Garlic	1 pkg (10 g)	2 pkg (20 g)
Rosemary	1 pkg (7 g)	2 pkg (14 g)
White Wine Vinegar	1 pkg (2 tbsp)	2 pkg (¼ cup)
Olive or Canola Oil*		

*Not Included

Allergens

- 1) Wheat/Blé
- 2) Milk/Lait
- 3) Sulphites/Sulfites

Tools

Baking sheet, Tin foil, Large Pan, Large Bowl, Brush, Small Bowl

Nutrition per person Calories: 632 cal | Fat: 32 g | Protein: 44 g | Carbs: 38 g | Fibre: 2 g | Sodium: 623 mg

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Ruler

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1 Preheat the oven to 425°F. (To roast the red peppers, garlic and toast the baguette.) Start prepping when your oven comes up to temperature!



2 Prep: Wash and dry all produce. Strip **1 tbsp rosemary leaves** (double for 4 people) from the stems. Crush the **garlic** with the flat side of your knife. Core, then thinly slice the **red peppers**.



3 Roast the peppers and garlic: Toss the **red peppers** on a baking sheet with a drizzle of **oil**. Wrap the **garlic** and **rosemary leaves** in foil with a drizzle of **oil**, then place it on the baking sheet. Roast in the centre of oven, stirring the peppers halfway through cooking, until they are slightly charred and the garlic is soft, 14-15 min.

4 Cook the steak: Meanwhile, season the **steak** with **salt** and **pepper**. Heat a large pan over medium heat. Add a drizzle of **oil**, then the **steak**. Sear until steak is cooked to desired doneness, 4-7 min per side. (**TIP:** Inserting a thermometer into a medium steak should display an internal temperature of 160°F.)

5 Toast the baguette: Meanwhile, cut the **baguette(s)** into ½-inch slices. Transfer the **peppers, garlic** and **rosemary** to a cutting board. Finely chop the rosemary. In a small bowl, stir **half the rosemary** with a drizzle of **oil**. Arrange the bread slices on the same baking sheet and brush with the **rosemary oil**. Bake in the centre of the until the bread is toasted, 4-5 min.

6 Make the vinaigrette: Meanwhile, in a large bowl, mash the **roasted garlic, remaining rosemary, vinegar** and a drizzle of **oil** with a fork until smooth. Season with **salt** and **pepper**. Add the **roasted red peppers** and **spring mix**. Toss to coat.

7 Finish and serve: Slice the **steak**, then serve on a bed of **salad** with a side of **toasted baguette**. Sprinkle with **goat cheese**. Enjoy!

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