



Spiced Steak with Parsley Butter

with Baby Kale Caesar Salad

Special 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



Bacon Strips



Russet Potato



Ciabatta Roll



Lemon



Garlic



Parsley



Baby Kale



Mayonnaise



Parmesan Cheese, shredded



Montreal Steak Spice

HELLO COMPOUND BUTTER

A traditional flourish in a steakhouse feast. Flavoured butter melts onto warm steak like a sauce.

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Remove 2 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.

Bust Out

2 Baking sheets, medium bowl, measuring spoons, slotted spoon, zester, large bowl, parchment paper, small bowl, whisk, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Beef Steak	340 g	680 g
Bacon Strips	100 g	200 g
Russet Potato	460 g	920 g
Ciabatta Roll	1	2
Lemon	1	2
Garlic	6 g	12 g
Parsley	7 g	14 g
Baby Kale	113 g	227 g
Mayonnaise	2 tbsp	4 tbsp
Parmesan Cheese, shredded	¼ cup	½ cup
Montreal Steak Spice	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook steak and bacon to minimum internal temperatures of 63°C/145°F (for medium-rare) and 71°C/160°F respectively, as size may vary.

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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Prep and roast potatoes

Cut **potatoes** into ½-inch wedges. Toss **potatoes** with **half the Montreal steak spice** and **1 tbsp oil** (dbl for 4ppl) on a parchment-lined baking sheet. Roast in the **middle** of oven until golden-brown, 25-28 min.



Cook steak and croutons

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **steaks**. Cook, until golden, 2-3 min per side. Transfer to a baking sheet and roast in the **top** of the oven, until cooked to desired doneness, 5-10 min.** While **steaks** roast, heat the same pan over medium heat. When hot, add the **ciabatta pieces**. Cook, stirring occasionally, until golden brown, 3-4 min. Transfer to large bowl with **dressing**.



Prep

Roughly chop **parsley**. Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges. Cut **ciabatta** into ½-inch pieces, then place in a medium bowl and toss with **1 tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. Peel, then mince or grate **garlic**. Cut **bacon** into ¼-inch strips. Pat **steaks** dry with paper towels, then sprinkle with **remaining Montreal steak spice**.



Cook bacon

Heat the same pan over medium heat. When hot, add **bacon**. Cook, stirring occasionally, until crispy, 4-6 min.** Remove pan from the heat. Using a slotted spoon, transfer **bacon** to large bowl with **dressing**. Add **baby kale** and toss to combine. Season with **salt** and **pepper**.



Make parsley butter

Stir together **2 tbsp butter** (dbl for 4 ppl), **half the lemon zest**, **half the parsley** and **half the garlic** in a small bowl. Season with **salt** and **pepper**. Whisk together **mayo**, **lemon juice**, **remaining lemon zest**, **remaining garlic** and **half the Parmesan** in a large bowl.



Finish and serve

Thinly slice **steak**. Divide **steak**, **potato wedges** and **salad** among plates. Sprinkle **remaining Parmesan** over **salad**. Dollop **parsley butter** over **steaks** and let melt. Sprinkle **remaining parsley** over **potatoes**. Squeeze a **lemon wedge** over **salad**, if desired.

Dinner Solved!