



Spiced Steaks and Parsley Butter

with Creamy Bacon and Spinach Salad

Steak Night

40 Minutes



Beef Steak



Bacon Strips



Ciabatta Roll



Russet Potato



Lemon



Garlic, cloves



Parsley



Baby Spinach



Mayonnaise



Parmesan Cheese, shredded



Montreal Steak Spice

HELLO COMPOUND BUTTER

A blend of butter and aromatic ingredients used to boost flavour!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Top Sirloin Steak	340 g	680 g
Bacon Strips	100 g	200 g
Ciabatta Roll	1	2
Russet Potato	460 g	920 g
Lemon	1	2
Garlic, cloves	2	4
Parsley	7 g	14 g
Baby Spinach	113 g	227 g
Mayonnaise	4 tbsp	8 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 pork to a minimum internal temperature of 71°C/160°F and steak to a minimum internal temperature of 63°C/145°F (for medium-rare), as size may vary.

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 Prep and roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes**, **half the Montreal Steak Spice** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 25-28 min.



4 Cook steaks

- Pat **steaks** dry with paper towels, then season with **salt** and **remaining Montreal Steak Spice**.
- Heat the same pan over medium-high.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **steaks**. Sear until golden-brown, 2-3 min per side.
- Remove the pan from heat, then transfer **steaks** to another unlined baking sheet.
- Bake in the **top** of the oven until cooked to desired doneness, 5-10 min.**



2 Cook bacon

- Meanwhile, cut **bacon** crosswise into ¼-inch strips.
- Heat a large non-stick pan over medium heat. When hot, add **bacon**. Cook, flipping occasionally, until crispy, 5-7 min.**
- Remove the pan from heat. Using a slotted spoon, transfer **bacon** to one side of a plate to cool slightly. Set aside.
- Reserve **bacon fat** in the pan.



5 Make dressing and parsley butter

- Meanwhile, roughly chop **parsley**.
- Zest, then juice **half the lemon**. Cut **remaining lemon** into wedges.
- Peel, then mince or grate **garlic**.
- Add **mayo**, **half the Parmesan**, **half the lemon zest**, **half the garlic** and **1 tbsp lemon juice** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine. Set aside.
- Add **remaining lemon zest**, **remaining garlic**, **half the parsley** and **2 tbsp softened butter** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine.



3 Prep and cook croutons

- Meanwhile, cut **ciabatta** into ½-inch pieces.
- When **bacon** is done, reheat the pan with **bacon fat** over medium.
- When hot, add **ciabatta**. Season with **salt** and **pepper**. Cook, stirring often, until **ciabatta** is golden-brown and crisp, 5-6 min.
- Remove the pan from heat, then add **croutons** to the other side of the plate with **bacon**.



6 Finish and serve

- Add **spinach**, **bacon** and **croutons** to the large bowl with **dressing**, then toss to combine.
- Divide **steaks**, **potato wedges** and **salad** between plates.
- Sprinkle **remaining Parmesan** over **salad**.
- Dollop **parsley butter** over **steaks** to melt.
- Sprinkle **remaining parsley** over **potatoes**.
- Squeeze a **lemon wedge** over **salad**, if desired.

Dinner Solved!