



Steak and Bacon-Wrapped Green Beans with Creamy Garlic Mash

Mother's Day 35 Minutes



Beef Steak



Yellow Potato



Mayonnaise



Green Beans



Bacon Strips



Horseradish



Whole Grain Mustard



Garlic



Green Onions

HELLO STEAK

Patting your steak dry before seasoning ensures a perfectly seared steak!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

2 Baking sheets, colander, measuring spoons, potato masher, parchment paper, small bowl, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Beef Steak	340 g	680 g
Yellow Potato	360 g	720 g
Mayonnaise	2 tbsp	4 tbsp
Green Beans	170 g	340 g
Bacon Strips	100 g	200 g
Horseradish	1 tbsp	2 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Garlic	6 g	12 g
Green Onions	2	4
Milk*	2 tbsp	4 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	¼ tbsp	½ tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

***Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.

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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Roast beans

Trim **green beans**. Cut **bacon** in half. (**NOTE:** You should have 8 pieces for 2 ppl or 16 pieces for 4 ppl.) Place **green beans** crosswise over **bacon strips** in small bundles, then carefully wrap the **bacon** around each bundle. Transfer **bacon-wrapped green beans** to a parchment-lined baking sheet. Roast, in the **middle** of the oven, flipping halfway through cooking, until **bacon** is crisp, 25-26 min. **



Make horseradish aioli

Add **horseradish, mayo, mustard, ¼ tsp sugar** (dbl for 4 ppl) and **half the green onions** to a small bowl. Stir to combine. Set aside.



Finish prep and start potatoes

While **bacon-wrapped green beans** roast, cut **potatoes** into 1-inch pieces. Thinly slice **green onions**. Peel the **garlic**. Combine **potatoes, garlic, 2 tsp salt** and enough **water** to cover (approx. 1-inch) in a large pot. (**NOTE:** Use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min.



Mash potatoes

When **potatoes** are done, drain and return to same pot, off heat. Using a masher, mash in **2 tbsp milk, 2 tbsp butter** (dbl both for 4 ppl) and **remaining green onions**, until smooth. Season with **salt and pepper**.



Cook steak

While **potatoes** cook, pat **steak** dry with paper towels, then season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **steak**. Cook, until golden-brown, 2-3 min per side. Remove pan from heat and transfer **steaks** to another baking sheet. Roast in the **top** of the oven, until cooked to desired doneness, 5-10 min.***



Finish and serve

Slice **steak**. Divide **mash, bacon-wrapped green beans** and **steak** between plates. Serve with **horseradish aioli** on the side.

Dinner Solved!