



# Steak and Horseradish Cheese Sauce

with Parmesan Roasted Potatoes and Broccoli

Special Plus 35 Minutes



-  Striploin Steak
-  Garlic Salt
-  Cream Sauce Spice Blend
-  Creamy Horseradish Sauce
-  White Cheddar Cheese, shredded
-  Parmesan Cheese, shredded
-  Sous Vide Potatoes
-  Broccoli, florets
-  Chives
-  Dijon Mustard

## HELLO HORSERADISH

*This spicy root is in the same family as wasabi!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

3 Baking sheets, measuring spoons, parchment paper, measuring cups, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Striploin Steak	370 g	740 g
Garlic Salt	1 tsp	2 tsp
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Creamy Horseradish Sauce	2 tbsp	4 tbsp
White Cheddar Cheese, shredded	½ cup	1 cup
Parmesan Cheese, shredded	¼ cup	½ cup
Sous Vide Potatoes	280 g	560 g
Broccoli, florets	227 g	454 g
Chives	7 g	14 g
Dijon Mustard	1 ½ tsp	3 tsp
Unsalted Butter*	1 tbsp	2 tbsp
Milk*	½ cup	1 cup
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* 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 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

Call us | (855) 272-7002  
HelloFresh.ca

    @HelloFreshCA



### 1 Prep

- Cut **broccoli** into bite-sized pieces.
- Thinly slice **chives**.
- Drain, then pat **potatoes** dry with paper towels.



### 4 Roast broccoli

- Meanwhile, add **broccoli**, **remaining garlic salt**, **1 tbsp oil** and **2 tbsp water** (dbl both for 4 ppl) to an unlined baking sheet. Season with **pepper**, then toss to coat.
- Roast **broccoli** in the **middle** of the oven next to **potatoes**, stirring halfway through, until tender and golden-brown, 10-12 min.



### 2 Roast potatoes

- Add **potatoes** and **½ tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven until **potatoes** start to crisp, 10 min.
- Carefully remove the baking sheet from the oven.
- Stir **potatoes**, then sprinkle **Parmesan** evenly over top. (**TIP**: Leave a little space between potatoes to get a more lacy effect.)
- Continue roasting until **Parmesan** becomes lacy and crisp, 4-6 min.
- Set **potatoes** aside to cool for 2-3 min.



### 5 Start horseradish cheese sauce

- Meanwhile, heat the same pan (from step 3) over medium.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Sprinkle **Cream Sauce Spice Blend** over **butter**, then whisk to combine, 30 sec.
- Gradually whisk in **½ cup milk** (dbl for 4 ppl) until smooth. Bring to a simmer, whisking occasionally.
- Simmer, whisking often, until **sauce** thickens slightly, 1-2 min.
- Add **cheddar**, then remove the pan from heat. Whisk until **cheese** melts. (**TIP**: If sauce is too thick, whisk in more milk, 1 tbsp at a time, until you reach your desired consistency.)



### 3 Cook steak

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **steak** dry with paper towels. Season with **pepper** and **half the garlic salt**.
- When the pan is hot, add **1 tbsp oil** (dbl of 4 ppl), then **steak**. Sear until golden-brown, 1-2 min per side.
- Remove from heat, then transfer **steak** to an unlined baking sheet.
- Roast in the **top** of the oven until cooked to desired doneness, 6-8 min.\*\*
- When **steak** is done, transfer to a plate. Set aside to rest for 2-3 min.
- Carefully wipe the pan clean.



### 6 Finish sauce and serve

- Add **horseradish sauce**, **Dijon** and **half the chives** to the pan with **cheese sauce**. Season with **salt**, to taste, then whisk to combine.
- Thinly slice **steak**.
- Divide **potatoes**, **broccoli** and **steak** between plates.
- Spoon **horseradish cheese sauce** over **steak**.
- Sprinkle **remaining chives** over everything.

## Dinner Solved!