



Steak and Mushroom Poutine

with Garlic-Butter Snap Peas

Special

30 Minutes



Top Sirloin Steak



Mixed Mushrooms



Cheese Curds



Beef Broth Concentrate



Shallot



Garlic Puree



Russet Potato



Sugar Snap Peas



Thyme



Chives



Gravy Spice Blend

HELLO CHEESE CURDS

Squeaky, chewy, salty and our favourite poutine topping!

Start here

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

Bust out

2 Baking sheets, measuring spoons, medium pot, parchment paper, measuring cups, large non-stick pan, paper towels

Ingredients

| | 2 Person | 4 Person |
|------------------------|----------|----------|
| Top Sirloin Steak | 340 g | 570 g |
| Mixed Mushrooms | 200 g | 400 g |
| Cheese Curds | 56 g | 112 g |
| Beef Broth Concentrate | 1 | 2 |
| Shallot | 50 g | 100 g |
| Garlic Puree | 1 tbsp | 2 tbsp |
| Russet Potato | 460 g | 920 g |
| Sugar Snap Peas | 113 g | 227 g |
| Thyme | 7 g | 7 g |
| Chives | 7 g | 14 g |
| Gravy Spice Blend | 2 tbsp | 4 tbsp |
| Unsalted Butter* | 3 tbsp | 6 tbsp |
| 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

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Roast wedges

- Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from stems, then finely chop.
- Cut **potatoes** into ½-inch wedges.
- Add **potatoes, half the thyme and 1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt and pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Cook garlic-butter snap peas

- Meanwhile, heat a medium pot over medium heat.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then **snap peas**. Cook, stirring often, until tender-crisp, 4-5 min.
- Remove the pot from the heat, then add **garlic puree**. Season with **salt and pepper**, then stir to coat **snap peas**.



Prep

- Meanwhile, thinly slice **chives**.
- Trim **snap peas**.
- Thinly slice **mushrooms**.
- Peel, then cut **shallot** into ¼-inch pieces.
- Pat **steaks** dry with paper towels, then season all over with **salt and pepper**.



Cook mushroom gravy

- Meanwhile, reheat the same pan (from step 3) over medium-high.
- When hot, add **shallots, mushrooms, remaining thyme and 2 tbsp butter** (dbl for 4 ppl). Cook, stirring often, until **mushrooms** soften, 3-4 min.
- Sprinkle **Gravy Spice Blend** over **mushrooms**. Cook, stirring often, until coated, 1 min.
- Add **broth concentrate and 1 ¼ cups of water** (dbl for 4 ppl). Simmer, stirring occasionally, until **gravy** thickens slightly, 2-3 min.
- Season with **salt and pepper**, to taste.



Cook steaks

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **steaks**. Sear until golden-brown, 1-2 min per side.
- Remove the pan from heat, then transfer **steaks** to an unlined baking sheet.
- Bake in the **top** of the oven until cooked to desired doneness, 5-8 min.**



Finish and serve

- Thinly slice **steaks**.
- Divide **steaks, snap peas and potato wedges** between plates.
- Top **potatoes** with **cheese curds**, then **mushroom gravy**. Sprinkle **chives** over top.

Dinner Solved!