



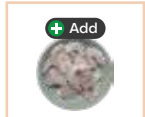
Steak au Poivre

with Bacon Caesar Salad and Fries

Steak Night 35 Minutes

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Shrimp
285 g | 570 g



Beef Steak
285 g | 570 g



Bacon Strips
100 g | 200 g



Beef Broth Concentrate
1 | 2



Garlic Puree
1 tbsp | 2 tbsp



Shallot
1 | 2



Spring Mix
56 g | 113 g



Caesar Dressing
4 tbsp | 8 tbsp



Cracked Black Pepper
1 tsp | 2 tsp



Russet Potato
2 | 4



All-Purpose Flour
1 tbsp | 2 tbsp



Garlic Salt
1 tsp | 2 tsp



Baby Spinach
56 g | 113 g

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.

Pantry items | Oil, salt, pepper, unsalted butter

Cooking utensils | Baking sheet, measuring spoons, slotted spoon, aluminum foil, large bowl, measuring cups, large non-stick pan, paper towels

1



Roast fries

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Halve **potatoes** lengthwise, then cut into ¼-inch slices.
- Add **potatoes** and **1 tbsp oil** to an unlined baking sheet. Season with **half the garlic salt** and **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil and one-quarter of the garlic salt per sheet.)
- Roast in the **middle** of the oven, flipping halfway through, until golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)

2



Cook bacon

- Meanwhile, cut **bacon** into ½-inch pieces.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **bacon** to the dry pan. Cook, stirring occasionally, until crispy, 5-7 min.**
- Remove from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside.
- Carefully discard all but **1 tbsp** (2 tbsp) **bacon fat** from the pan.

3



Cook steaks

- Pat **steaks** dry with paper towels, then season with **remaining garlic salt** and **pepper**.
- Heat the pan with **reserved bacon fat** over medium-high.
- When the pan is hot, add **steaks**. Pan-fry until cooked to desired doneness, 5-8 min per side.**
- Transfer to a plate, then cover loosely with foil. Set aside to rest, 2-3 min.

4



Prep shallots and make Caesar salad

- + Add | Shrimp**
- Meanwhile, peel, then cut **shallot** into ¼-inch pieces.
- Add **spring mix, spinach, Caesar dressing** and **bacon** to a large bowl. Season with **salt** and **pepper**, then toss to coat.

5



Make pepper sauce

- Heat the same pan (from step 3) over medium-high.
- When hot, add **shallots, garlic puree** and **half the cracked black pepper** (use all for 4 ppl). Cook, stirring frequently, until **shallots** soften, 1-2 min.
- Stir in ½ cup (¾ cup) **water, flour** and **broth concentrate**. Bring to a boil and cook, stirring occasionally, until **sauce** thickens slightly, 2 min. Remove from heat.
- Add **2 tbsp** (4 tbsp) **butter**. Stir until combined. Season with **salt** and **pepper**, to taste.

6



Finish and serve

- + Add | Shrimp**
- Thinly slice **steaks**.
- Divide **steaks, bacon Caesar salad** and **fries** between plates.
- Spoon **pepper sauce** over **steaks**.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** (Ingredient)

4 | Cook shrimp

+ Add | Shrimp

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.**

6 | Finish and serve

+ Add | Shrimp

Top final plates with **shrimp**.

** Cook pork, shrimp and steak to minimum internal temperatures of 71°C/160°F, 74°C/165°F and 63°C/145°F (for medium-rare), respectively, as size may vary.



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