



Steak au Poivre

with Bacon-Kale Caesar Salad and Fries

Special

Spicy

35 Minutes



Beef Steak



Beef Broth Concentrate



Garlic Puree



Red Onion, chopped



Baby Kale



Worcestershire Sauce



Mayonnaise



Parmesan Cheese, grated



Black Peppercorns, crushed



Bacon Strips



Russet Potato



Lemon



Cornstarch

HELLO STEAK

Patting your steak dry before seasoning and searing ensures optimal browning!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Beef Steak	340 g	680 g
Beef Broth Concentrate	1	2
Garlic Puree	1 tbsp	2 tbsp
Red Onion, chopped	56 g	113 g
Baby Kale	113 g	226 g
Worcestershire Sauce	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Parmesan Cheese, grated	¼ cup	½ cup
Black Peppercorns, crushed	2 tsp	4 tsp
Russet Potato	460 g	920 g
Lemon	1	2
Cornstarch	1 tbsp	2 tbsp
Bacon Strips	100 g	200 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook bacon and steak to minimum internal temperatures of 71°C/160°F and 63°C/145°F for medium-rare, respectively; 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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Bake fries

Cut **potatoes** in half lengthwise, then cut into ¼-inch pieces. Add **potatoes** and **1 tbsp oil** to a baking sheet. Season with **salt** and **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets with 1 tbsp oil per sheet.) Roast in the **middle** of oven, flipping halfway through, until golden-brown, 22-24 min. (**NOTE:** For 4 ppl, roast in the middle and the top of the oven, rotating sheets halfway through.)



Make Caesar salad

While **steaks** cook, zest **lemon**, then juice half. Combine **Worcestershire sauce**, **mayo**, **Parmesan**, **lemon juice** and **lemon zest** in a large bowl. Add **kale** and **bacon**. Season with **salt** and **pepper**, then toss to coat.



Cook bacon

While **fries** bake, cut **bacon** into ½-inch pieces. Heat a large non-stick pan over medium-high heat. When hot, add **bacon**. Cook, stirring occasionally, until crispy, 5-7 min. ** Remove pan from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside. Reserve **1 tbsp fat** (dbl for 4 ppl) in pan, then carefully discard remaining.



Make pepper sauce

Heat the same pan (from step 3) over medium-high heat. When hot, add **onions**, **garlic puree** and **half the crushed black peppercorns** (use all for 4 ppl). Cook, stirring frequently, until **onions** soften, 1-2 min. Stir in **½ cup water** (¾ cup for 4 ppl), **cornstarch** and **broth concentrate**. Bring to a boil and cook, until slightly thickened, 1 min. Remove pan from heat, then stir in **2 tbsp butter** (dbl for 4 ppl) until combined.



Cook steaks

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



Finish and serve

Thinly slice **steaks**. Divide **fries**, **Caesar salad** and **steak** between plates. Spoon **pepper sauce** over **steaks**.

Dinner Solved!