



Steak au Poivre

with Bacon Caesar Salad and Fries

Valentine's Day

Spicy

35 Minutes



Beef Steak



Beef Broth Concentrate



Garlic Puree



Shallot



Baby Spinach



Baby Kale



Worcestershire Sauce



Mayonnaise



Parmesan Cheese, grated



Cracked Black Pepper



Bacon Strips



Russet Potato



Lemon



All-Purpose Flour



Garlic Salt

HELLO STEAK

Patting steak dry before seasoning and searing ensures perfect 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
Shallot	50 g	100 g
Baby Spinach	56 g	113 g
Baby Kale	56 g	113 g
Worcestershire Sauce	1 tbsp	2 tbsp
Mayonnaise	4 tbsp	8 tbsp
Parmesan Cheese, grated	¼ cup	½ cup
Cracked Black Pepper 🌶️	1 tsp	2 tsp
Bacon Strips	100 g	200 g
Russet Potato	460 g	920 g
Lemon	1	2
All-Purpose Flour	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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.

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Bake fries

Cut **potatoes** in half 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 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.)



Prep and make Caesar salad

While **steaks** cook, peel, then cut **shallot** into ¼-inch pieces. Set aside. Zest **lemon**, then juice **half**. Combine **Worcestershire sauce**, **mayo**, **Parmesan**, **lemon juice** and **lemon zest** in a large bowl. Add **kale**, **spinach** 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 the pan from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside. Reserve **1 tbsp bacon fat** (dbl for 4 ppl) in the pan, carefully discarding remaining.



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 water** (¾ cup for 4 ppl), **flour** and **broth concentrate**. Bring to a boil and cook, stirring occasionally, until **sauce** thickens slightly, 1 min. Remove the pan from heat. Add **2 tbsp butter** (dbl for 4 ppl). Stir until combined.



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 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 **steaks** between plates. Spoon **pepper sauce** over **steaks**.

Dinner Solved!