



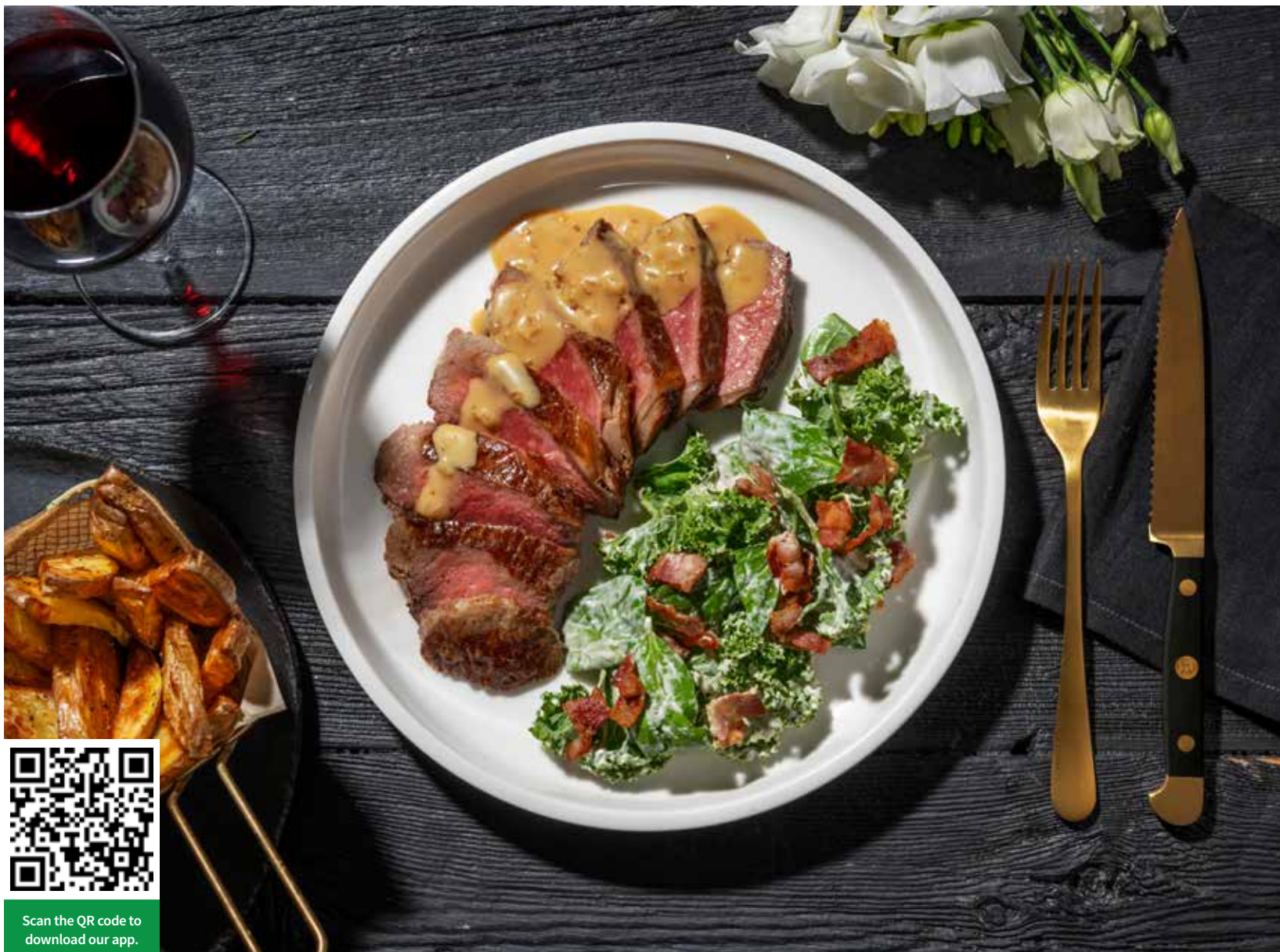
Steak au Poivre

with Bacon Caesar Salad and Fries

Special

Spicy

35 Minutes



Top Sirloin Steak



Bacon Strips



Beef Broth Concentrate



Garlic Puree



Shallot



Kale, chopped



Caesar Dressing



Cracked Black Pepper



Russet Potato



All-Purpose Flour



Garlic Salt



Baby Spinach



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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, aluminum foil, large bowl, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Top Sirloin Steak	285 g	570 g
Bacon Strips	100 g	200 g
Beef Broth Concentrate	1	2
Garlic Puree	1 tbsp	2 tbsp
Shallot	50 g	100 g
Kale, chopped	56 g	113 g
Caesar Dressing	4 tbsp	8 tbsp
Cracked Black Pepper	1 tsp	2 tsp
Russet Potato	460 g	920 g
All-Purpose Flour	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Baby Spinach	56 g	113 g
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.

Contact

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1



Roast fries

- 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.)

4



Prep shallot and make Caesar salad

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

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 the pan from heat. Using a slotted spoon, transfer **bacon** to a paper towel-lined plate. Set aside.
- Carefully discard **all but 1 tbsp bacon fat** (dbl for 4 ppl) from the pan.

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

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 hot, add **steaks**. Pan-fry until cooked to desired doneness, 5-8 min per side. **
- Transfer **steaks** to a plate, then cover loosely with foil. Set aside to rest for 2-3 min.

6



Finish and serve

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

Dinner Solved!