

# HELLO Steak au Poivre

with Bacon Caesar Salad and Fries

Special

35 Minutes





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

Allengens 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.



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



### Roast fries

- Before starting, preheat the oven to 450°F.
- · Wash and dry all produce.
- Halve **potatoes** lengthwise, then cut into 1/4-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.)



#### 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.



#### Cook steaks

- Pat **steaks** dry with paper towels, then season with **remaining garlic salt** and **pepper**.
- Reheat 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.



## Prep shallot and make Caesar salad

- 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.



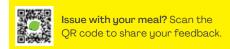
#### Make pepper sauce

- Reheat the same pan (from step 3) over medium-high.
- When the pan is 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.



#### Finish and serve

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



Measurements

within steps

1 tbsp

(2 tbsp)

oil