



# Steak Sammies

with Spring Salad

20-min



Top Sirloin Steak



Artisan Bun



Mayonnaise



Horseradish



Whole Grain Mustard



Onion, sliced



Garlic Puree



Spring Mix



Red Wine Vinegar



Roma Tomato

HELLO HORSERADISH

*This spicy root is in the same family as wasabi!*

## Start here

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

## Bust out

Baking sheet, measuring spoons, large bowl, small bowl, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Top Sirloin Steak	285 g	570 g
Artisan Bun	2	4
Mayonnaise	2 tbsp	4 tbsp
Horseradish	1 tbsp	2 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Onion, sliced	113 g	226 g
Garlic Puree	1 tbsp	2 tbsp
Spring Mix	56 g	113 g
Red Wine Vinegar	1 tbsp	2 tbsp
Roma Tomato	160 g	320 g
Sugar*	1 ¼ tsp	2 ½ tsp
Oil*		

Salt and Pepper\*

\* Pantry items

\*\* Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.

## 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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## Prep

- Cut **tomatoes** into ¼-inch pieces.
- Add **mayo, mustard** and **horseradish** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.
- Pat **steaks** dry with paper towels, then season with **salt** and **pepper**.



## Toast buns

- Meanwhile, halve **buns**, then arrange on an unlined baking sheet, cut-side up.
- Toast **buns** in the **top** of the oven until golden, 2-3 min. (**TIP:** Keep an eye on the buns so they don't burn!)



## Caramelize onions

- Heat a large non-stick pan over medium heat.
- When hot, add ½ **tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until slightly softened, 3-4 min.
- Add **garlic puree** and **1 tsp sugar** (dbl for 4 ppl). Season with **salt**. Cook, stirring occasionally, until **onions** are dark golden-brown, 3-4 min.
- Remove the pan from heat, then stir in **half the vinegar**.
- Transfer **onions** to a plate. Set aside.



## Toss salad

- Add **1 tbsp oil**, ¼ **tsp sugar** (dbl both for 4 ppl) and **remaining vinegar** to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
- Add **spring mix** and **tomatoes**, then toss to combine.



## Cook steaks

- Heat the same pan over medium-high.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **steaks**.
- Pan-fry until cooked to desired doneness, 3-4 min per side.\*\*



## Finish and serve

- Thinly slice **steaks**.
- Spread **horseradish sauce** over **bottom buns**, then stack with **steaks** and **caramelized onions**. Close with **top buns**.
- Divide **steak sammies** and **salad** between plates.

## Dinner Solved!