



Steak with Bacon-Wrapped Green Beans

with Garlic Potatoes and Horseradish Aioli

SPECIAL 35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

- Beef Steak
- Bacon Strips
- Green Beans
- Yellow Potato
- Horseradish
- Sour Cream
- Mayonnaise
- Garlic
- Whole Grain Mustard
- Montreal Spice Blend
- Green Onions

HELLO STEAK

Patting your steak dry before seasoning and searing ensures a perfectly browned steak

START HERE

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

2 Baking Sheets, Large Non-Stick Pan, Large Pot, Paper Towels, Parchment Paper, Potato Masher, Strainer, Small Bowl, Measuring Cups & Spoons

Ingredients

	2 Person	4 Person
Beef Steak	340 g	680 g
Bacon Strips	100 g	200 g
Green Beans	170 g	340 g
Yellow Potato	300 g	600 g
Horseradish	1 tbsp	2 tbsp
Sour Cream	3 tbsp	6 tbsp
Mayonnaise	2 tbsp	4 tbsp
Garlic	6 g	12 g
Whole Grain Mustard	1 tbsp	2 tbsp
Montreal Spice Blend	1 tbsp	2 tbsp
Green Onions	2	4
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

*** 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 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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1. ROAST BEANS

Trim **green beans**. Cut the **bacon** in half. (**NOTE:** You should have 8 pieces for 2 ppl or 16 pieces for 4ppl) Divide the **beans** between **bacon**. Wrap the **bacon** around the **bean bundles**. Transfer **bacon-wrapped beans** to a parchment-lined baking sheet. Roast, in **middle** of oven, until **bacon** is crisp 25-26 min. **



4. MAKE AIOLI

Add the **horseradish**, **mayo**, **mustard**, **¼ tsp sugar** (dbl for 4ppl) and **half the green onions** to a small bowl. Stir to combine. Set aside.



2. PREP

While **beans** roast, cut **potatoes** into 1-inch pieces. Thinly slice the **green onions**. Peel the **garlic**. Combine **potatoes**, **garlic**, **2 tsp salt** and enough **water** to cover (approx. 1-inch) in a large pot. (**NOTE:** Use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min.



5. MASH POTATOES

When **potatoes** are done, drain and return to same pot, off heat. Using a masher, mash in **sour cream**, **2 tbsp butter** (dbl for 4 ppl) and **remaining green onion**, until smooth. Season with **salt** and **pepper**.



3. COOK STEAK

Meanwhile, pat **steak** dry with paper towels. Sprinkle, then press the **Montreal Spice Blend** onto one side of the **steak**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **steak**, spice side down. Cook, until golden, 2-3 min per side. Remove pan from heat and transfer **steaks** to another baking sheet, spice side up. Roast in **top** of oven, until cooked to desired doneness, 5-10 min. ***



6. FINISH AND SERVE

Slice the **steak**. Divide the **mash**, **bacon wrapped beans** and **steak** between plates. Serve with the **horseradish aioli** on the side.

Dinner Solved!