



# Steaks and Bacon-Wrapped Green Beans with Creamy Garlic Mash

Spring Special

Steak Night

35 Minutes



Top Sirloin Steak



Yellow Potato



Mayonnaise



Green Beans



Bacon Strips



Creamy Horseradish  
Sauce



Whole Grain Mustard



Garlic Puree



Green Onion



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HELLO STEAK

*Patting your steak dry before seasoning and searing ensures perfect browning!*

## Start here

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

## Bust out

2 Baking sheets, colander, measuring spoons, potato masher, parchment paper, small bowl, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Top Sirloin Steak	285 g	570 g
Yellow Potato	350 g	700 g
Mayonnaise	2 tbsp	4 tbsp
Green Beans	170 g	340 g
Bacon Strips	100 g	200 g
Creamy Horseradish Sauce	1 tbsp	2 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Garlic Puree	1 tbsp	2 tbsp
Green Onion	2	4
Milk*	2 tbsp	4 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ tsp
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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## Roast bacon-wrapped green beans

- Trim **green beans**.
- Cut **bacon** in half lengthwise. (**NOTE:** You should have 8 pieces for 2 ppl; 16 pieces for 4 ppl.)
- Place **green beans** crosswise over **bacon strips** in small bundles, then carefully wrap **bacon** around each bundle.
- Transfer **bacon-wrapped green beans** to a parchment-lined baking sheet.
- Roast in the **middle** of the oven, flipping halfway through, until **bacon** is crisp, 25-26 min. \*\*



## Make horseradish sauce

- Meanwhile, combine **creamy horseradish sauce**, **mayo**, **mustard**, **¼ tsp sugar** (dbl for 4 ppl) and **half the green onions** in a small bowl.



## Finish prep and start potatoes

- Meanwhile, cut **potatoes** into 1-inch pieces.
- Thinly slice **green onions**.
- Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (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.



## Mash potatoes

- When **potatoes** are done, drain and return them to the same pot, off heat.
- Mash **garlic puree**, **2 tbsp milk**, **2 tbsp butter** (dbl both for 4 ppl) and **remaining green onions** into **potatoes** until smooth.
- Season with **salt** and **pepper**, to taste.



## Cook steaks

- Meanwhile, pat **steaks** dry with paper towels, then season with **salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **steaks**. Sear until golden-brown, 2-3 min per side.
- Remove the pan from heat, then transfer **steaks** to an unlined baking sheet.
- Roast in the **top** of the oven until cooked to desired doneness, 5-10 min. \*\*



## Finish and serve

- Slice **steaks**.
- Divide **mash**, **bacon-wrapped green beans** and **steaks** between plates.
- Serve **horseradish sauce** on the side.

## Dinner Solved!