



Steaks and Herb Butter

with Creamy Mash and Maple-Dijon Bacon Green Beans

Discovery

Valentine's Day

35 Minutes



Top Sirloin Steak



Bacon Strips



Russet Potato



Green Beans



Cream Cheese



Garlic, cloves



Chives



Dijon Mustard



Maple Syrup



Red Wine Vinegar

HELLO STEAK

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

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Remove 1 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Save this butter for step 3.

Bust out

Baking sheet, vegetable peeler, colander, measuring spoons, potato masher, slotted spoon, small bowl, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Top Sirloin Steak	340 g	680 g
Bacon Strips	100 g	200 g
Russet Potato	460 g	920 g
Green Beans	170 g	340 g
Cream Cheese	43 g	86 g
Garlic, cloves	1	2
Chives	7 g	14 g
Dijon Mustard	¾ tsp	1 ½ tsp
Maple Syrup	1 tbsp	2 tbsp
Red Wine Vinegar	1 tsp	2 tsp
Unsalted Butter*	3 tbsp	6 tbsp
Milk*	3 tbsp	6 tbsp
Salt and Pepper*		

* Pantry items

** Cook bacon and steak to minimum internal temperatures of 71°C/160°F and 63°C/145°F (for medium-rare), respectively. 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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Cook bacon

- Cut **bacon** crosswise into ¼-inch strips.
- Add **bacon** to a dry, large non-stick pan. Cook over medium heat, stirring occasionally, until **bacon** is golden-brown and starts to crisp, 7-9 min. **
- Remove the pan from heat.
- Using a slotted spoon, transfer **bacon** to a paper towel-lined plate, reserving **bacon fat** in the pan.



Cook steaks

- Return the pan with **reserved bacon fat** to medium-high.
- While the pan heats, pat **steaks** dry with paper towels, then season with **salt** and **pepper**.
- When the pan is hot, add **steaks**. Sear until golden-brown, 1-2 min per side.
- Remove the pan from heat. Transfer **steaks** to an unlined baking sheet.
- Broil in the **top** of the oven until cooked to desired doneness, 4-6 min. **
- Transfer **steaks** to a clean cutting board. Set aside to rest for 2-3 min.
- Carefully wipe the pan clean.



Cook potatoes

- Meanwhile, on a clean cutting board, peel, then cut **potatoes** into 1-inch pieces.
- 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-high. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat.
- Mash **cream cheese**, **1 tbsp butter** and **3 tbsp milk** (dbl both for 4 ppl) into **potatoes** until creamy. Season with **salt** and **pepper**, to taste.



Cook green beans

- Meanwhile, add **green beans** and **½ cup water** (dbl for 4 ppl) to the same pan, then season with **salt**. Bring to a simmer.
- Once simmering, cook, stirring occasionally, until **water** evaporates, 4-5 min.
- Reduce heat to medium, then add **1 tbsp butter** (dbl for 4 ppl). Stir until **butter** melts.
- Add **garlic** and **bacon**. Cook, stirring often, until fragrant, 1 min.
- Remove the pan from heat. Add **maple-Dijon sauce**. Stir until **green beans** are coated. Season with **salt** and **pepper**, to taste.



Prep

- Meanwhile, combine **half the maple syrup** (use all for 4 ppl), **half the Dijon** (use all for 4 ppl) and **1 tsp vinegar** (dbl for 4 ppl) in a small bowl.
- Thinly slice **chives**.
- Peel, then mince or grate **garlic**.
- Trim, then halve **green beans**.
- Add **1 tbsp chives** and **1 tbsp softened butter** (dbl both for 4 ppl) to another small bowl. Season with **a pinch of salt**, then mash with a fork until combined. Set aside.



Finish and serve

- Thinly slice **steaks**.
- Stir **half the remaining chives** into **mashed potatoes**.
- Divide **mash**, **steaks** and **green beans** between plates.
- Dollop **herb butter** over **steaks**. Sprinkle **remaining chives** over top.

Dinner Solved!