

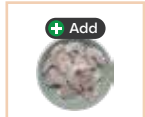


Steaks and Bacon-Wrapped Green Beans with Creamy Garlic Mash

Steak Night 35 Minutes

Custom Recipe + Add Swap or *2 Double

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit [hellofresh.ca](https://www.hellofresh.ca)



Shrimp
285 g | 570 g



Beef Steak
285 g | 570 g



Bacon Strips
100 g | 200 g



Yellow Potato
350 g | 700 g



Mayonnaise
2 tbsp | 4 tbsp



Green Beans
170 g | 340 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

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.

Pantry items | Milk, unsalted butter, oil, salt, pepper, sugar

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

1



Roast bacon-wrapped green beans

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

- Trim **green beans**.
- Cut **bacon** in half lengthwise. (**NOTE:** You should have 8 bacon strips for 2 ppl; 16 strips for 4 ppl.)
- Place **green beans** crosswise over **bacon strips** in small bundles, then carefully wrap **bacon** around **each bean 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.**

2



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.

3



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** (2 tbsp) **oil** 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.**

4



Make horseradish sauce

+ Add | Shrimp

- Meanwhile, combine **horseradish**, **mayo**, **mustard**, **¼ tsp** (½ tsp) **sugar** and **half the green onions** in a small bowl.

5



Mash potatoes

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

6



Finish and serve

+ Add | Shrimp

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

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

4 | Cook shrimp

+ Add | Shrimp

If you've opted to add **shrimp**, using a strainer, drain and rinse, then pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp** (1 tbsp) **oil**, then **shrimp**. Cook, stirring occasionally, until **shrimp** just turn pink, 2-3 min.**

6 | Finish and serve

+ Add | Shrimp

Top final plates with **shrimp**.



Issue with your meal? Scan the QR code to share your feedback.

** Cook pork, steak and shrimp to a minimum internal temperature of 71°C/160°F, 63°C/145°F (for medium-rare) and 74°C/165°F, respectively, as size may vary.