



# Striploin Steak and Blueberry-Balsamic Reduction

with Asparagus Almandine and Goat Cheese Mash

Special Plus

Optional Spice

35 Minutes



Beef, Striploin steak



Asparagus



Russet Potato



Cream



Shallot



Beef Broth Concentrate



Blueberry Jam



Balsamic Glaze



Almonds, sliced



Cracked Black Pepper



Goat Cheese



Chives

HELLO PEPPERCORNS

*Crushed peppercorns give this sauce plenty of zip!*

## Start here

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

### Heat Guide for Step 5 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp
- Extra-spicy: 1 tsp

## Bust out

2 Baking sheets, medium bowl, vegetable peeler, measuring spoons, potato masher, strainer, aluminum foil, large bowl, measuring cups, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Beef, Striploin steak	370 g	740 g
Asparagus	227 g	454 g
Russet Potato	460 g	920 g
Cream	56 ml	113 ml
Shallot	50 g	100 g
Beef Broth Concentrate	1	2
Blueberry Jam	2 tbsp	4 tbsp
Balsamic Glaze	2 tbsp	4 tbsp
Almonds, sliced	28 g	56 g
Cracked Black Pepper 🌶️	¼ tsp	½ tsp
Goat Cheese	28 g	56 g
Chives	7 g	14g
Unsalted Butter*	2 tbsp	4 tbsp
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.*

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## Prep and cook potatoes

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. Simmer uncovered until fork-tender, 10-12 min. Drain and return **potatoes** to the same pot, off heat.



## Cook steak and finish potatoes

Add **1 tbsp oil** to the same pan (from step 2), then **steak**. Sear until golden-brown, 1-2 min per side.\*\* Remove the pan from heat and transfer **steak** to another unlined baking sheet. Bake in the **middle** of the oven until cooked to desired doneness, 4-6 min.\*\* When **steak** is done, transfer to a plate. Loosely cover with foil and set aside to rest, 5 min. Meanwhile, mash **cream** and **1 tbsp butter** (dbl for 4 ppl) into **potatoes** until creamy. Stir in **cheese** and **half the chives**. Season with **salt** and **pepper**, to taste.



## Prep and toast almonds

Meanwhile, thinly slice **chives**. Trim bottom 1-inch from **asparagus** and discard. Peel, then cut **shallot** into ¼-inch slices. Pat **steak** dry with paper towels, then season with **salt** and **pepper**. Heat a large non-stick pan over medium heat. When hot, add **almonds** to the dry pan. Toast, stirring often, until golden, 3-4 min. (**TIP:** Keep your eye on the almonds so they don't burn!) Transfer to a medium bowl.



## Make sauce

Reduce heat to medium-low. Add **½ tbsp oil** (dbl for 4 ppl), then **remaining shallots** to the same pan. Cook, stirring often, until **shallots** soften, 3-4 min. Add **blueberry jam, balsamic glaze, broth concentrate, ¼ tsp cracked black pepper** and **¼ cup water** (dbl both for 4 ppl). (**NOTE:** Reference heat guide). Cook, stirring often, until **sauce** thickens slightly, 2-3 min. Stir in **1 tbsp butter** (dbl for 4 ppl) until melted, 1-2 min.



## Roast asparagus

Add **asparagus, half the shallots** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to combine. Roast in the **top** of the oven, stirring halfway through, until tender-crisp, 5-6 min. Transfer to a large bowl. Cover to keep warm.



## Finish and serve

Toss **asparagus** with **almonds**. Thinly slice **steak**. Divide **cheesy mash, asparagus almandine** and **steak** between plates. Spoon **blueberry-balsamic reduction** over **steak**. Sprinkle with **remaining chives**.

## Dinner Solved!