



Striploin Steak and Blueberry-Balsamic Reduction

with Green Bean Almandine and Goat Cheese Mash

Special Plus

Optional Spice

35 Minutes



Striploin Steak



Green Beans



Russet Potato



Cream



Shallot



Beef Broth Concentrate



Blueberry Jam



Balsamic Glaze



Almonds, sliced



Cracked Black Pepper



Goat Cheese



Chives

HELLO BLUEBERRY JAM

Brighten up your reduction with blueberry jam!

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

Baking sheet, 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
Striploin Steak	370 g	740 g
Green Beans	170 g	340 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	14 g
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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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

- Meanwhile, pat **steak** dry with paper towels, then season with **salt and pepper**.
- Add **1 tbsp oil** to the same pan (from step 3), then **steak**. Sear until golden-brown, 1-2 min per side.**
- Remove the pan from heat, then transfer **steak** to an unlined baking sheet. Roast in the **middle** of the oven until cooked to desired doneness, 4-6 min.**
- When **steak** is done, transfer to a plate. Cover loosely with foil, then set aside to rest for 5 min.
- Meanwhile, mash **cream** and **1 tbsp butter** (dbl for 4 ppl) into **potatoes** until creamy.
- Stir in **goat cheese** and **half the chives**. Season with **salt and pepper**, to taste.



Prep and toast almonds

- Meanwhile, thinly slice **chives**.
- Trim **green beans**.
- Peel, then cut **shallot** into ¼-inch slices.
- 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 cup water** (dbl for 4 ppl) and **¼ tsp cracked black pepper**. (**NOTE:** Reference heat guide). Cook, stirring often, until **sauce** thickens slightly, 2-3 min.
- Add **1 tbsp butter** (dbl for 4 ppl). Stir until melted, 1-2 min.



Cook green beans

- Add **green beans** and **¼ cup water** (dbl for 4 ppl) to the same pan. Cook, stirring occasionally, until **water** evaporates, 4-5 min.
- Add **1 tbsp oil** (dbl for 4 ppl) and **half the shallots**. Cook, stirring often, until **shallots** are tender and **green beans** are tender-crisp, 1 min. Season with **salt and pepper**, to taste.
- Transfer **green beans** to a large bowl, then cover to keep warm.



Finish and serve

- Toss **green beans** with **almonds**.
- Thinly slice **steak**.
- Divide **goat cheese mash**, **green bean almandine** and **steak** between plates.
- Spoon **blueberry-balsamic reduction** over **steak**. Sprinkle with **remaining chives**.

Dinner Solved!