



Striploin Steak and Easy Scalloped Potatoes

with Herby Mushrooms and Green Beans

Special Plus 45 Minutes



Beef, striploin steak



Russet Potato



Mixed Mushrooms



Green Beans



Parsley and Thyme



Yellow Onion



Cream



Seasoned Salt



Beef Broth Concentrate



Parmesan Cheese, shredded



Cream Sauce Spice Blend

HELLO STRIPLON STEAK

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

Start here

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

Bust out

Baking sheet, vegetable peeler, medium oven-proof pan, measuring spoons, medium pot, measuring cups, whisk, large non-stick pan, paper towels, aluminum foil

Ingredients

	2 Person	4 Person
Beef, striploin steak	370 g	740 g
Russet Potato	690 g	1380 g
Mixed Mushrooms	200 g	400 g
Green Beans	170 g	340 g
Parsley and Thyme	14 g	14 g
Yellow Onion	56 g	113 g
Cream	113 ml	237 ml
Seasoned Salt	½ tbsp	1 tbsp
Beef Broth Concentrate	1	2
Parmesan Cheese, shredded	¼ cup	½ cup
Cream Sauce Spice Blend	2 tbsp	4 tbsp
Unsalted Butter*	3 tbsp	6 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.

Contact

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Start scalloped potatoes

- Peel, then cut **potatoes** into ¼-inch rounds.
- Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).
- Heat a medium oven-proof pan over medium heat (large oven-proof pan for 4 ppl).
- When hot, add **1 tbsp butter** (dbl for 4 ppl), **onions**, **half the Cream Sauce Spice Blend** and **half the seasoned salt**. Season with **pepper**. Cook, stirring often, until **onions** are coated, 1 min.
- Add **cream** and **½ cup water** (dbl for 4 ppl), then stir to combine.
- Add **potatoes**, then arrange in an even layer. Bring to a boil over high.



Cook veggies

- Meanwhile, reheat the same pan over medium-high.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then **mushrooms** and **half the thyme**. Cook, stirring often, until golden-brown, 5-6 min.
- Add **green beans** and **¼ cup water** (dbl for 4 ppl). Season with **salt** and **pepper**. Cook, stirring occasionally, until **green beans** are tender-crisp and **water** is absorbed, 4-5 min.
- Remove from heat, then sprinkle **half the parsley** over **veggies**.



Bake scalloped potatoes and prep

- Once boiling, remove the pan from heat, then sprinkle **Parmesan** over top. (**NOTE:** Once boiling, if you don't have an oven-proof pan, carefully transfer potato mixture to an 8x8-inch baking dish [9x13-inch for 4 ppl].)
- Bake in the **middle** of the oven until **potatoes** are tender and **tops** are golden-brown, 22-28 min.
- Meanwhile, trim **green beans**.
- Thinly slice **mushrooms**.
- Roughly chop **parsley**.
- Strip **1 tbsp thyme leaves** from stems (dbl for 4 ppl).



Make gravy

- Meanwhile, heat a medium pot over medium heat.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), **remaining thyme** and **remaining Cream Sauce Spice Blend**. Cook, stirring often, until fragrant, 30 sec.
- Whisk in **¾ cup water** (dbl for 4 ppl) and **broth concentrate**. Bring to a boil over high.
- Once boiling, reduce heat to medium. Cook, whisking occasionally, until **gravy** thickens, 3-6 min.
- Whisk in **any juices** from the plate with **steak**. Season with **pepper**, to taste.



Prep and cook steak

- Pat **steak** dry with paper towels. Season with **remaining seasoned salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **steak**. Sear until golden-brown, 1-2 min per side.
- Remove from heat, then transfer **steak** to an unlined baking sheet.
- Roast in the **top** of the oven until cooked to desired doneness, 4-7 min.**
- When **steak** is done, transfer to a plate. Loosely cover with foil and set aside to rest, 5 min.



Finish and serve

- When **scalloped potatoes** are done, carefully remove from the oven and let rest for at least 5 min. (**NOTE:** The pan's handles will be very hot.)
- Thinly slice **steak**.
- Divide **steak**, **scalloped potatoes** and **veggies** between plates.
- Spoon **gravy** over **steak**.
- Sprinkle **remaining parsley** over top.

Dinner Solved!