



Striploin Steak and Lyonnaise-Style Potatoes

with Dijon Cream Sauce

Special Plus

35 Minutes



Striploin Steak



Yellow Potato



Green Beans



Yellow Onion



Sugar Snap Peas



Garlic, cloves



Chives



Cream



White Cooking Wine



Dijon Mustard



Scan the QR code to
tell us about your
delivery experience.

HELLO DIJON MUSTARD

A style of prepared mustard originating from, you guessed it, Dijon, France!

Start here

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

Bust out

2 Baking sheets, measuring spoons, aluminum foil, parchment paper, small pot, measuring cups, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Striploin Steak	370 g	740 g
Yellow Potato	360 g	720 g
Green Beans	170 g	340 g
Yellow Onion	113 g	226 g
Sugar Snap Peas	113 g	227 g
Garlic, cloves	2	4
Chives	7 g	14 g
Cream	56 ml	113 ml
White Cooking Wine	4 tbsp	8 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
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

Call us | (855) 272-7002

HelloFresh.ca

    @HelloFreshCA

1



Roast potatoes and onions

- Cut **potatoes** into ¼-inch rounds.
- Peel, then cut **onion** into ¼-inch slices.
- Add **potatoes, onions** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to combine.
- Roast in **middle** of the oven, flipping halfway through, until **potatoes** are tender and golden-brown, 20-22 min. (**NOTE:** For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)

4



Make sauce

- Meanwhile, heat a small pot over medium heat.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pot until melted.
- Add **remaining garlic**. Cook, stirring often, until fragrant, 30 sec.
- Add **cream, Dijon** and **half the cooking wine**. Season with **salt** and **pepper**. Cook, stirring occasionally, until **sauce** thickens slightly, 1-2 min.

2



Cook steak

- Meanwhile, pat **steak** dry with paper towels. Season with **salt** and **pepper**.
- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **steak**. Sear until golden-brown, 2-3 min per side.
- Remove from heat. Transfer **steak** to an unlined baking sheet.
- Roast in the **bottom** of the oven until cooked to desired doneness, 4-6 min. **
- When **steak** is done, transfer to a separate cutting board. Loosely cover with foil and set aside to rest for 5 min.
- Carefully wipe the pan clean.

5



Finish potatoes

- When **potatoes and onions** are done, reheat the same pan (from step 3) over medium.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted. Add **onions, potatoes** and **remaining cooking wine**. Cook, stirring occasionally, until **wine** has been absorbed, 1-3 min. Season with **salt** and **pepper**, then stir to combine.

3



Prep and cook green veggies

- Meanwhile, trim **green beans**.
- Trim **snap peas**.
- Peel, then mince or grate **garlic**.
- Reheat the same pan over medium-high.
- When hot, add **green beans, snap peas, ¼ cup water** and **1 tbsp butter** (dbl both 4 ppl). Cook, stirring occasionally, until **butter** melts and **water** evaporates, 4-5 min.
- Add **half the garlic**. Cook, stirring often, until fragrant, 30 sec. Season with **salt** and **pepper**, to taste.
- Transfer **veggies** to a plate, then cover to keep warm.

6



Finish and serve

- Thinly slice **chives**.
- Thinly slice **steak**.
- Divide **veggies, potatoes** and **steak** between plates.
- Pour **any juices** from the cutting board over **steak**.
- Spoon **sauce** over **steak**.
- Sprinkle **chives** over **potatoes** and **steak**.

Dinner Solved!