



Striploin Steak and Pan Gravy

with Mashed Potatoes and Shallot Broccoli

Special Plus

35 Minutes



Striploin Steak



Yellow Potato



Broccoli, florets



Shallot



Sour Cream



Gravy Spice Blend



Beef Broth Concentrate



Garlic Salt



Truffle Salt

HELLO GRAVY SPICE BLEND

The ideal blend to thicken gravies or sauces and add savoury flavour to any dish!

Start here

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

Bust out

2 Baking sheets, colander, measuring spoons, potato masher, aluminum foil, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Striploin Steak	370 g	740 g
Yellow Potato	360 g	720 g
Broccoli, florets	227 g	454 g
Shallot	50 g	100 g
Sour Cream	3 tbsp	6 tbsp
Gravy Spice Blend	2 tbsp	4 tbsp
Beef Broth Concentrate	1	2
Garlic Salt	1 tsp	2 tsp
Truffle Salt	1 g	2 g
Unsalted Butter*	3 tbsp	6 tbsp
Milk*	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.

Contact

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Prep and cook potatoes

- Quarter **potatoes**.
- 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.



Make pan gravy

- Meanwhile, heat the same pan over medium.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then **remaining shallots**. Cook, stirring often, until tender, 2-3 min.
- Sprinkle **Gravy Spice Blend** over **shallots**. Cook, stirring often, until coated, 30 sec. Stir in **1 cup water** (1 ½ cups for 4 ppl) and **broth concentrate**. Bring to a gentle boil.
- Once boiling, cook, stirring often, until **gravy** thickens slightly, 3-4 min.
- Remove the pan from heat, then cover to keep warm.



Prep and roast veggies

- Meanwhile, cut **broccoli** into bite-sized pieces.
- Peel, then thinly slice **half the shallot**. Finely chop **remaining shallot**.
- Add **broccoli**, sliced **shallots**, **half the garlic salt** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **pepper**, then toss to combine.
- Roast in the **top** of the oven, tossing halfway through, until **veggies** are tender-crisp, 13-15 min.



Rest steak and finish potatoes

- Transfer **steak** to a cutting board, then cover loosely with foil. Let rest for 5 min.
- When **potatoes** are tender, drain and return them to the same pot, off heat.
- Roughly mash **sour cream**, **remaining garlic salt**, **2 tbsp milk** and **2 tbsp butter** (dbl both for 4 ppl) into **potatoes**.
- Season with **pepper**, to taste.



Cook steak

- Meanwhile, pat **steak** dry with paper towels, then season with **truffle 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**. Pan-fry until golden, 1-2 min per side.
- Remove from heat, then transfer **steak** to another unlined baking sheet.
- Roast in the **middle** of the oven until cooked to desired doneness, 4-7 min. **



Finish and serve

- Thinly slice **steak**.
- Stir **any resting juices** from **steak** into **gravy**. Season with **salt** and **pepper**, to taste.
- Divide mash, **steak** and **roasted veggies** between plates.
- Spoon pan **gravy** over **steak**.

Dinner Solved!