



Striploin Steak in Creamy Leek Sauce

with Herby Potatoes

Steak Night

40 Minutes



Striploin Steak



Russet Potato



Leek, sliced



Green Beans



Parsley and Thyme



Cream



White Cooking Wine



Cream Sauce Spice Blend



Dijon Mustard



Garlic Salt

HELLO THYME

This woody herb packs a fragrant and savoury punch!

Start here

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

Bust out

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

Ingredients

	2 Person	4 Person
Striploin Steak	370 g	740 g
Russet Potato	460 g	920 g
Leek, sliced	56 g	113 g
Green Beans	170 g	340 g
Parsley and Thyme	14 g	21 g
Cream	56 ml	113 ml
White Cooking Wine	4 tbsp	8 tbsp
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Garlic Salt	1 tsp	2 tsp
Unsalted Butter*	1 ½ tbsp	3 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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Roast potatoes

- Cut **potatoes** into ½-inch pieces.
- Add **potatoes, half the thyme sprigs** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **half the garlic salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-25 min.



Make creamy leek sauce

- While **steak** rests, reheat the same pan over medium.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then **leeks** and **cooking wine**. Season with **salt** and **pepper**. Cook, stirring often, until **leeks** are tender and **wine** is absorbed, 3-4 min.
- Sprinkle **Cream Sauce Spice Blend** and **chopped thyme** over **leeks**. Stir to coat, 30 sec.
- Add **cream, Dijon** and **½ cup water** (¾ cup for 4 ppl). Bring to a simmer. Cook, stirring often, until **sauce** thickens slightly, 3-4 min.
- Remove from heat, then cover to keep warm.



Prep

- Meanwhile, add **4 cups water** and **1 tsp salt** to a medium pot (use same for 4 ppl). Cover and bring to a boil over high heat. (**TIP:** Reduce heat to low if water is boiling before needed. Return to a boil before cooking the beans in step 5.)
- Meanwhile, trim **green beans**.
- Roughly chop **parsley**.
- Strip **thyme leaves** from **remaining stems**, then finely chop.



Cook beans

- Meanwhile, add **green beans** to the **boiling water**. Cook, stirring occasionally, until tender-crisp, 1-3 min.
- Drain **green beans** and return to the same pot, off heat. Season with **salt** and **pepper**.
- Add **half the parsley** and **½ tbsp butter** (dbl for 4 ppl). Toss to coat **green beans**.
- Cover to keep warm.



Cook steak

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **steak** dry with paper towels. Season with **remaining garlic salt** and **pepper**.
- When the pan is hot, add **1 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, 6-10 min.**
- Transfer to a cutting board. Loosely cover with foil and set aside to rest for 5 min.



Finish and serve

- Thinly slice **steak**.
- Stir **any steak resting juices** into **sauce**. Season with **salt** and **pepper**, to taste.
- Sprinkle **remaining parsley** over **potatoes**, then toss to coat.
- Divide **steak, potatoes** and **green beans** between plates.
- Spoon **creamy leek sauce** over **steak**.

Dinner Solved!