



RIB-EYE STEAKS IN A TOMATO BALSAMIC SAUCE

with Truffled Mushroom Couscous

11



HELLO

BLACK TRUFFLE BUTTER

Pieces of the prized aromatic mushroom add a luxuriant flavor to this condiment.

PREP: 15 MIN

TOTAL: 40 MIN

CALORIES: 1210



Garlic



Grape Tomatoes



Shallot



Israeli Couscous
(Contains: Wheat)



Balsamic Vinegar



Black Truffle Butter
(Contains: Milk)



Button Mushrooms



Basil



Lemon



Rib-Eye Steaks



Beef Demi-Glace
(Contains: Milk)



Parmesan Cheese
(Contains: Milk)

START STRONG

Truffle butter has an elegant but powerful flavor that should be added carefully so as not to overpower the dish. Start with just 1 tablespoon and add more if you prefer a richer profile.

BUST OUT

- Medium pot
- Paper towel
- Large pan
- Olive oil (1 TBSP | 2 TBSP)
- Vegetable oil (1 tsp | 2 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Garlic 2 Cloves | 4 Cloves
- Button Mushrooms 4 oz | 8 oz
- Grape Tomatoes 4 oz | 8 oz
- Basil ½ oz | 1 oz
- Shallot 1 | 2
- Lemon 1 | 1
- Israeli Couscous ¾ Cup | 1½ Cups
- Rib-Eye Steaks 20 oz | 40 oz
- Balsamic Vinegar 5 tsp | 10 tsp
- Beef Demi-Glace 1 | 2
- Black Truffle Butter 2 TBSP | 4 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup

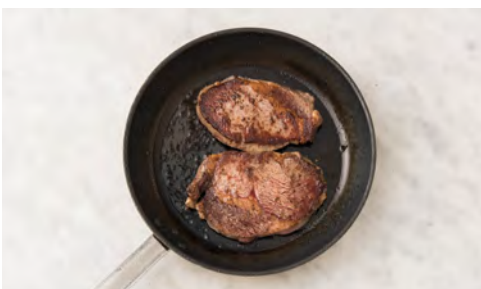
WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP Wash and dry all produce. Mince or grate **garlic**. Trim, then thinly slice **mushrooms**. Halve **tomatoes** lengthwise. Pick **basil leaves** from stems; discard stems. Roughly chop leaves. Halve, peel, and thinly slice **shallot**. Cut **lemon** into quarters.



4 COOK STEAKS Meanwhile, heat a drizzle of **vegetable oil** in a large pan over medium-high heat. Pat **steaks** dry with a paper towel. Season all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 4-6 minutes per side. Remove from pan and set aside to rest. (**TIP:** Keep steaks loosely covered with aluminum foil to keep warm.)



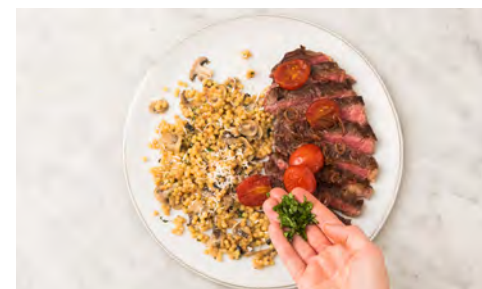
2 COOK MUSHROOMS Heat a drizzle of **olive oil** in a medium pot over medium-high heat. Add **mushrooms**; cook until they begin to brown, 5-6 minutes. Season with **salt** and **pepper**. Remove from pot and set aside. Heat a drizzle of **olive oil** in same pot over medium-high heat. Add **garlic**. Cook until fragrant, 30 seconds.



5 MAKE SAUCE Heat a drizzle of **olive oil** in pan used for steak over medium-high heat. Add **shallot** and cook until soft, 1-2 minutes. Add **tomatoes** and cook until just softened, 1-2 minutes. Stir in **vinegar** and ½ **tsp sugar**; simmer until syrupy, about 1 minute. Stir in ¼ **cup water** and **demi-glace**. Simmer until just thickened, about 2 minutes. Remove from heat. Stir in 1 **TBSP plain butter**. Season with **salt** and **pepper**.



3 COOK COUSCOUS Add **couscous** to pot with **garlic** and stir to coat. Season with **salt** and **pepper**. Cook, stirring, until lightly toasted, 2-3 minutes. Pour in 1½ **cups water**. Bring to a boil, then lower heat and reduce to a simmer. Cook, uncovered, until al dente, 9-11 minutes. Cover and set aside off heat.



6 FINISH AND PLATE Fluff **couscous** with a fork, then stir in **truffle butter** (start with half and add more to taste) as well as **mushrooms**, a big squeeze of **lemon**, half the **basil**, half the **Parmesan**, and **salt** and **pepper**. Divide between plates and sprinkle with rest of Parmesan. Add **steaks** to plates and spoon **sauce** over. Garnish with rest of basil. Serve with **lemon** on the side.

FANTASTIC!

Break out the steak knives for this dinnertime feast.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK36NJ-11