



# SIRLOIN AND TANGY STEAK SAUCE

with Crispy Green Beans and Rosemary Potatoes



**HELLO**  
**SIRLOIN STEAK**  
 Fine-grained in texture with bold, beefy flavor: boneless beef sirloin is our pick for the ultimate steak.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 680



Red Potatoes



Garlic



Panko Breadcrumbs  
 (Contains: Wheat)



Beef Stock Concentrates



Ketchup



Rosemary



Green Beans



Sirloin Steak



Dijon Mustard



Hot Sauce



## START STRONG

Let little ones pick the rosemary stems and tell them to take a whiff. Piney! Fresh herbs are so different than the dried stuff.

## BUST OUT

- 2 Medium bowls
- Aluminum foil
- Baking sheet
- Plastic wrap
- Large pan
- Paper towels
- Sugar (½ tsp)
- Strainer
- Butter (2 TBSP)  
(Contains: Milk)
- Small bowl
- Vegetable oil (4 tsp)

## INGREDIENTS

Ingredient 4-person

- Red Potatoes 24 oz
- Rosemary ¼ oz
- Garlic 4 Cloves
- Green Beans 12 oz
- Panko Breadcrumbs ½ Cup
- Sirloin Steak 20 oz
- Beef Stock Concentrates 2
- Ketchup 4 TBSP
- Dijon Mustard 2 tsp
- Hot Sauce 1 tsp

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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**1 PREP AND MAKE SAUCE** Adjust rack to upper position and preheat oven to 425 degrees. **Wash and dry all produce.** Halve **potatoes.** Pick **rosemary leaves** from stems; mince leaves until you have 1 TBSP. Mince or grate **garlic.** Trim **green beans.** In a small bowl, **combine stock concentrate, ketchup, mustard, ¼ cup water, ¼ tsp sugar, and hot sauce** (to taste.)



**4 COOK STEAK AND SAUCE** Pat **steak** dry with paper towels; season all over with **salt and pepper.** Heat a large drizzle of **oil** in same pan over medium-high heat. Add steak and cook to desired doneness, 4-7 minutes per side. Remove from pan, tent with foil, and let rest until ready to serve. Reduce heat to low. Stir in **sauce** until thoroughly combined. Remove pan from heat; season with pepper.

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**2 ROAST POTATOES** Toss **potatoes** in a medium bowl with a drizzle of **oil, minced rosemary,** and a large pinch of **salt and pepper.** Arrange cut sides down on a lightly **oiled** baking sheet. Roast until browned and tender, 25-30 minutes.



**5 COOK GREEN BEANS** While steak cooks, place **green beans** in a medium microwave-safe bowl with a splash of **water.** Cover bowl with plastic wrap and poke a few holes in wrap. Microwave on high until tender, 3-4 minutes. Remove from microwave, drain water, then toss beans with **1 TBSP butter.** Season with **salt and pepper.** Toss with **garlic panko.**



**3 MAKE GARLIC PANKO** Melt **1 TBSP butter** in a large pan over medium-high heat. Add **garlic** and cook until fragrant, about 30 seconds. Add **panko** and cook, stirring constantly, until golden brown, 3-5 minutes. Season with **salt and pepper.** Remove from pan and set aside. Wipe out pan.



**6 SERVE** Divide **steak, potatoes, and green beans** between plates. Top steak with **sauce.**

## FRESH TALK

Would you rather eat a plate of French fries, or a bowl of ice cream?

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