



SIRLOIN AND SHALLOT PAN SAUCE

with Garlic Bread and Spicy Roasted Green Beans



HELLO GARLIC BREAD

This all-star side is crunchy, buttery, aromatic, and ready in a flash.

PREP: 5 MIN | TOTAL: 25 MIN | CALORIES: 510



Shallot



Garlic



Sirloin Steak



Chili Flakes



Green Beans



Demi-Baguette
(Contains: Wheat)



Beef Stock Concentrate

START STRONG

Take your steak out of the fridge and let it come to room temperature before cooking. Don't have time for that? At least let it sit out long enough to take the chill off. This is the key to evenly cooked, juicy steak.

BUST OUT

- Baking sheet
- Paper towels
- Medium pan
- Small bowl
- Vegetable oil (1 TBSP | 2 TBSP)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Shallot 1 | 2
- Green Beans 6 oz | 12 oz
- Garlic 2 Cloves | 4 Cloves
- Demi-Baguette 1 | 2
- Chili Flakes 1 tsp | 2 tsp
- Sirloin Steak* 10 oz | 20 oz
- Beef Stock Concentrate 1 | 2

* Steak is fully cooked when internal temperature reaches 145 degrees.

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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



1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Halve, peel, and finely chop shallot. Trim green beans. Mince or grate garlic. Halve demi-baguette lengthwise.



2 ROAST GREEN BEANS

Toss green beans on a baking sheet with a drizzle of oil, salt, pepper, and chili flakes (to taste). Roast for 7 minutes (we'll add the garlic bread then).



3 MAKE GARLIC BREAD

Place 1 TBSP butter and garlic in a small microwave-safe bowl. Microwave until softened, 10 seconds. Spread onto cut sides of demi-baguette; season with salt and pepper. Once green beans have roasted 7 minutes, toss and push to one side of baking sheet. Add garlic bread to empty side, cut sides up. Return to oven and bake until green beans are tender and bread is lightly toasted, 5-7 minutes.



4 COOK STEAK

Pat steak dry with paper towels; season all over with salt and pepper. Heat a drizzle of oil in a medium pan over medium-high heat. Add steak and cook to desired doneness, 4-7 minutes per side. Turn off heat; remove from pan and set aside to rest.



5 MAKE SAUCE

Heat a drizzle of oil in pan used to cook steak over medium heat. Add shallot and cook, stirring, until softened, 1-2 minutes. Stir in stock concentrate and ¼ cup water. Bring to a simmer and cook, scraping up any browned bits from bottom of pan, until reduced by half, 2-3 minutes. Turn off heat; stir in 1 TBSP butter until melted. Season with salt and pepper.



6 FINISH AND SERVE

Divide steak, green beans, and garlic bread between plates. Top steak with sauce. Sprinkle green beans with chili flakes (to taste).

COOL BEANS

Roasting green beans brings out a depth of flavor and sweetness.

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