



SIRLOIN AND MUSTARD SHALLOT CREAM SAUCE

with Roasted Potatoes and Carrot Green Bean Amandine



HELLO

HERBES DE PROVENCE

This blend of six aromatic herbs, including lavender, is Southern France's signature seasoning.

PREP: 10 MIN

TOTAL: 35 MIN

CALORIES: 900



Sirloin Steak



Herbes de Provence



Shallot



Green Beans



Beef Stock Concentrate



Sour Cream
(Contains: Milk)



Sliced Almonds
(Contains: Tree Nuts)



Yukon Gold Potatoes



Carrots



Fry Seasoning



Dijon Mustard

START STRONG

Wanna know the secret to extra-toasty roasted potatoes? Put your baking sheet in the oven before heating it up. The spuds will sizzle when they hit the hot surface, ensuring maximum crispiness.

BUST OUT

- Paper towels
- Large pan
- Baking sheet
- Peeler
- 2 Medium bowls
- Sugar (¼ tsp | ½ tsp)
- Olive oil (5 tsp | 5 tsp)
- Butter (3 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Sirloin Steak* **14 oz | 28 oz**
- Yukon Gold Potatoes **16 oz | 32 oz**
- Fry Seasoning **1 TBSP | 1 TBSP**
- Shallot **1 | 2**
- Carrots **2 | 4**
- Green Beans **6 oz | 12 oz**
- Sliced Almonds **1 oz | 2 oz**
- Beef Stock Concentrate **1 | 2**
- Dijon Mustard **2 tsp | 4 tsp**
- Herbes de Provence **1 tsp | 1 tsp**
- Sour Cream **2 TBSP | 4 TBSP**

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

WINE CLUB

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1 PREP Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.** Pat **steak** dry with paper towels; season all over with **salt** and **pepper**. Let sit at room temperature until ready to cook.



2 ROAST POTATOES Cut **potatoes** into ½-inch-thick wedges. Toss on one side of a baking sheet with a large drizzle of **olive oil**, half the **Fry Seasoning**, **salt**, and **pepper**. Roast 10 minutes (we'll add more to the sheet then). (If making for 4 servings, toss potatoes with all the Fry Seasoning and spread out on 1 baking sheet. Roast, tossing halfway through, for 25-30 minutes.)



3 PREP VEGGIES Meanwhile, halve, peel, and dice **shallot**. Peel and halve **carrots** lengthwise; cut into strips the size of green beans. Toss in a medium bowl with **green beans**, a large drizzle of **olive oil**, **salt**, and **pepper**. Once **potatoes** have roasted 10 minutes, add carrots and beans to empty side of sheet. (Add to their own sheet if making for 4.) Continue roasting until potatoes are crispy and veggies are tender, 15-20 minutes.



4 TOAST NUTS AND START SAUCE Meanwhile, melt ½ **TBSP butter** (1 TBSP for 4 servings) in a large pan over medium-high heat (use a nonstick pan if you have one). Add **almonds** and cook, stirring, for 1 minute. Add ¼ **tsp sugar** (½ tsp for 4) and a pinch of **salt**. Continue cooking until toasted, 1-2 minutes more. Turn off heat; transfer to a plate. Wipe out pan. In a second medium bowl, combine **stock concentrate**, **mustard**, and ¼ **cup water** (⅓ cup for 4).



5 COOK STEAK Heat a drizzle of **olive oil** in same pan over medium-high heat. Add **steak** and cook until a crust has formed on the first side, 3-6 minutes. Flip steak, lower heat to medium, and add half the **Herbes de Provence** and **1 TBSP butter** (all the spice blend and 2 TBSP butter for 4). Cook until steak reaches desired doneness, 3-6 minutes more. Transfer to a plate and let rest. Wipe out pan.



6 FINISH SAUCE AND PLATE Melt ½ **TBSP butter** in same pan over medium heat. Add **shallot**; cook 1 minute. Add **stock mixture**; reduce heat to low. Cook 1 minute. Add **sour cream** and any **resting juices** from steak. Cook until thickened, 1 minute. Stir in **1 TBSP butter** (2 TBSP for 4). Slice **steak** against the grain. Divide steak, **potatoes**, and **veggies** between plates. Top steak with sauce. Top veggies with **almonds**.

NUTS FOR NUTS

We're head over heels for the veggies' sweet and salty almond topping.

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