



# SEARED SIRLOIN AND CREAMY SHALLOT SAUCE with Honey Lemon Roasted Carrots and Mashed Potatoes



HELLO

**HONEY LEMON GLAZE**

Roasted carrots turn extra delicious once coated with this sweet and tangy combo.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 800



Carrots



Shallot



Thyme



Sirloin Steak



Sour Cream  
(Contains: Milk)



Chili Flakes



Yukon Gold Potatoes



Lemon



Garlic



Beef Demi-Glace  
(Contains: Milk)



Honey

## START STRONG

To prep your thyme in no time, pinch the stem near the top with one hand, then pull down with your other hand against the direction the leaves grow in. The leaves should pop right off!

## BUST OUT

- Peeler
- Baking sheet
- Medium pot
- Strainer
- Potato masher
- Vegetable oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)
- Kosher salt
- Black pepper
- Paper towels
- Large pan

## INGREDIENTS

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

- Carrots **4** | **8**
- Yukon Gold Potatoes **12 oz** | **24 oz**
- Shallot **1** | **2**
- Lemon **1** | **1**
- Thyme **¼ oz** | **½ oz**
- Garlic **2 Cloves** | **4 Cloves**
- Sour Cream **6 TBSP** | **12 TBSP**
- Sirloin Steak\* **14 oz** | **28 oz**
- Beef Demi-Glace **1** | **2**
- Honey **1 TBSP** | **2 TBSP**
- Chili Flakes **1 tsp** | **1 tsp**

\* 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)



# HelloFRESH



## 1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Trim, peel, and slice **carrots** into 1-inch pieces on a diagonal. Dice **potatoes** into ½-inch pieces. Halve, peel, and mince **shallot**. Quarter **lemon**. Reserve 1 whole sprig **thyme**, then pick remaining thyme leaves from stems and roughly chop until you have 1 tsp (2 tsp for 4 servings).



## 4 COOK STEAK

Once carrots have roasted 10 minutes, pat **steak** dry with paper towels, then season all over with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Add steak and cook until browned and cooked to desired doneness, 3-6 minutes per side. Transfer to a cutting board to rest at least 5 minutes. Wipe out pan.



## 2 ROAST CARROTS

Toss **carrots** on a baking sheet with a large drizzle of **oil**. Season with **salt** and **pepper**. Roast, tossing halfway through, until browned and tender, 25-30 minutes (after 10 minutes, we'll start the steak).



## 5 MAKE SAUCE

Heat a drizzle of **oil** in pan used for steak over medium-high heat. Add **shallot** and **chopped thyme**. Cook, stirring, until softened, about 1 minute. Add **demi-glace** and **¼ cup water** (⅓ cup for 4 servings). Cook, stirring, until thickened, about 2 minutes. Remove from heat and stir in remaining **sour cream** and a squeeze of **lemon juice** (to taste).



## 3 MAKE MASHED POTATOES

Meanwhile, place **potatoes**, **whole garlic cloves**, and reserved **thyme sprig** in a medium pot with enough **salted water** to cover by 2 inches. Boil until tender, about 15 minutes. Reserve **¼ cup cooking water** (½ cup for 4 servings), then drain. Remove and discard thyme. Return potatoes and garlic to pot and mash with **2 packets sour cream** (4 packets for 4), **1 TBSP butter** (2 TBSP for 4), **salt**, and **pepper**. Add reserved cooking water, a splash at a time, until smooth. Cover to keep warm.



## 6 GLAZE CARROTS AND SERVE

Toss **roasted carrots** with **honey**, a squeeze of **lemon juice**, and **chili flakes** (to taste). Thinly slice **steak** against the grain. Divide carrots, **mashed potatoes**, and sliced steak between plates. Top steak with **sauce**. Serve with remaining **lemon wedges** on the side.

## SOUR POWER

A squeeze of lemon juice takes this savory dish above and beyond.

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