



More than Food

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## Seared Steak and Crispy Potato Salad with Tomatoes, Green Beans, and Shallot Pan-Sauce



Our Spanish-inspired potato salad boasts crispy potatoes, briny olives, and crisp green beans for a potato salad like you've never had before. It's hard to compete with a juicy pan-seared steak, but this salad definitely gives that steak a run for its money.

35 min

level 2

dairy free

gluten free

nut free



Sirloin Steak



Yukon Potatoes



Green Beans



Grape Tomatoes



Mixed Olives



Shallot



Oregano



Balsamic Vinegar



Beef Stock Concentrate



Garlic

## Ingredients

|                        | 2 People | 4 People  |
|------------------------|----------|-----------|
| Sirloin Steak          | 1        | 2         |
| Yukon Potatoes         | 12 oz    | 24 oz     |
| Green Beans            | 4 oz     | 8 oz      |
| Grape Tomatoes         | 1 bunch  | 2 bunches |
| Mixed Olives           | 1 oz     | 2 oz      |
| Shallot                | 1        | 2         |
| Oregano                | 1 sprig  | 2 sprigs  |
| Balsamic Vinegar       | 1 T      | 2 T       |
| Beef Stock Concentrate | 1        | 2         |
| Garlic                 | 2 cloves | 4 cloves  |
| Olive Oil*             | 2 ½ T    | 5 T       |

\*Not Included

## Allergens

none

## Tools

Medium Pot, Strainer,  
Large Pan, Baking Sheet

Ruler

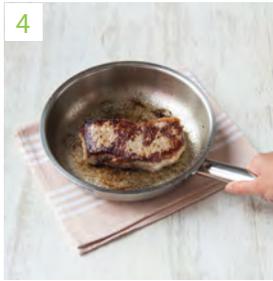
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**Nutrition per person** Calories: 607 cal | Carbs: 13 g | Fat: 28 g | Protein: 44 g | Fiber: 2 g



**1** Preheat oven to 375 degrees. Remove the **steak** from the fridge and allow to come to room temperature. Cut the **potatoes** into 1/2-inch cubes. Place the **potatoes** in a medium pot with a large pinch of **salt** and cover with water. Bring to a boil and cook for 10-12 minutes, until fork-tender. Drain and set aside.

**2** Meanwhile, halve the **tomatoes**. Trim and halve the **green beans**. Chop the **oregano leaves** and **olives**. Finely dice the **shallot**. Mince or grate the **garlic**.

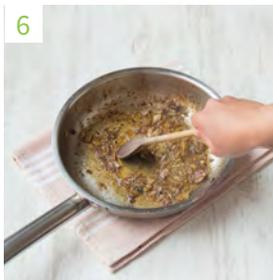


**3** Heat ½ tablespoon **olive oil** in a large pan over medium-high heat. Add the **green beans** and cook, tossing, 6-8 minutes, until soft. Season with **salt** and **pepper**. Add the **tomatoes** to the pan and cook, tossing, another 3 minutes. Set aside.

**4 Sear the steak:** heat ½ tablespoon **olive oil** in the same pan over medium-high heat. Season the **steak** on all sides with **salt** and **pepper**. Add the **steak** to the pan and cook 3-4 minutes per side, until golden brown. Transfer to a baking sheet and place in the oven to finish cooking for 7-10 minutes, until cooked to desired doneness. Set aside to rest for 5 minutes.



**5 Make the crispy potato salad:** while the steak rests, heat 1 tablespoon **olive oil** in the same pan you cooked the steak in over medium-high heat. Add the **boiled potatoes** to the pan and cook, tossing, for 4-5 minutes, until golden brown and slightly crispy. Add the **garlic** and **oregano** to the pan and cook 30 seconds, until fragrant. Season with **salt** and **pepper**. Toss the **olives, tomatoes, green beans** and **1 tablespoon balsamic** into the pan and cook another 1-2 minutes, until heated through. Set aside and cover to keep warm.



**6 Make the shallot pan sauce:** in the same pan, heat ½ tablespoon **oil** over medium heat. Add the **shallot** and cook 2-3 minutes, until softened. Add the **stock concentrate** and ½ **cup water** to the pan. Simmer sauce until thickened, about 3 minutes. Taste and season with **salt** and **pepper**.

**7** Slice the **steak** against the grain and serve alongside the **warm potato salad**, drizzled with the **shallot pan sauce**. Enjoy!