



More than Food

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## Reuben Steak

with Tangy Braised Cabbage and Russian Dressing Pan Sauce

It's hard to improve upon the classic Reuben—piled high with corned beef, sauerkraut, Swiss, and Russian dressing, it's a sandwich icon for a reason. Our Reuben-inspired steak is seasoned with pastrami spices and drizzled with a sweet-and-tangy pan sauce. Braising cabbage with a touch of vinegar brings the flavor of sauerkraut to the plate.



40 min



level 1



nut free



dairy free



gluten free



Sirloin Steak



Green Cabbage, Shredded



Carrot



Yellow Onion



Dill



Mayonnaise



Ketchup



White Vinegar



Pastrami Spice Blend



Chicken Stock Concentrate

## Ingredients

	2 People	4 People
Sirloin Steak	10 oz	20 oz
Green Cabbage, Shredded	1 lb	2 lbs
Carrot	1	2
Yellow Onion	1	2
Dill	1 bunch	2 bunches
Mayonnaise	2 T	4 T
Ketchup	1 T	2 T
White Vinegar	2 T	4 T
Pastrami Spice Blend	2 T	4 T
Chicken Stock Concentrate	1	2
Oil*	2 t	4 t

\*Not Included

## Allergens

1) Eggs

## Tools

2 Large Pans, Peeler, Grater

Ruler

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**Nutrition per person** Calories: 672 cal | Carbs: 48 g | Fat: 33 g | Protein: 49 g | Fiber: 14 g



**1** Season the **steak** on all sides with **salt, pepper**, and **half the pastrami spice blend**. Let sit 15-20 minutes.

**2** Halve, peel, and thinly slice the **onion**. Peel and grate the **carrot**. Pick the **dill** fronds from the stems.



**3** **Braise the cabbage**: heat **1 teaspoon oil** in a large pan over medium heat. Add the **onion** and **cabbage** to the pan and cook, tossing 4-5 minutes, until softened. Add the **carrot, stock concentrate**, and **1 cup water** to the pan. Bring to a simmer and cook 12-15 minutes, until liquid has evaporated and vegetables are very soft. Add **half the white wine vinegar** to the pan. Season with **salt, pepper**, and the **remaining pastrami spice blend** (to taste). Keep on the stove over low heat to stay warm.



**4** **Cook the steak**: in another large pan, heat **1 teaspoon oil** over medium-high heat. Add the **steak** to the pan and sear 4-7 minutes per side, until cooked to desired doneness. Set **steak** aside to rest for 5 minutes.



**5** **Make the pan sauce**: heat the same pan over medium heat. Add the remaining **white wine vinegar** and scrape up any browned bits from the bottom of the pan. Remove the pan from the heat and stir in the **1 tablespoon ketchup** and **2 tablespoons mayonnaise**. Season with **salt** and **pepper**.

**6** Slice the **steak** against the grain, then serve on a bed of **cabbage**. Spoon the **pan sauce** over the steak and garnish with **dill** fronds. Enjoy!