



More than Food

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## Steak au Poivre

with Cheesy Hasselback Potatoes, Creamed Kale, and Shallot-Peppercorn Sauce

Steak au Poivre is a classic French bistro dish known for its rich, peppercorn-spiked sauce. Hasselback potatoes—the Swedish version of baked potatoes—are thinly sliced vertically for maximum crispiness. Delicious no matter how you slice it, this meal is bound to impress.

45 min

level 3

nut free

gluten free



Sirloin Steak



Yukon Potatoes



Kale



Sour Cream



Parmesan Cheese



Beef Stock Concentrate



Shallot



Whole Black Peppercorns



Garlic

Ingredients	2 People	4 People	*Not Included
Sirloin Steak	12 oz	24 oz	
Yukon Potatoes	12 oz	24 oz	
Kale	4 oz	8 oz	
Sour Cream	1)	1 oz	2 oz
Parmesan Cheese	1)	1/4 C	1/2 C
Beef Stock Concentrate	1	2	
Shallot	1	2	
Whole Black Peppercorns	1 t	2 t	
Garlic	2 cloves	4 cloves	
Butter*	1)	1 T	2 T
Olive Oil*	4 t	8 t	

Ruler  
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## Allergens

1) Milk

## Tools

Baking Sheet, Large Pan, Medium Pan

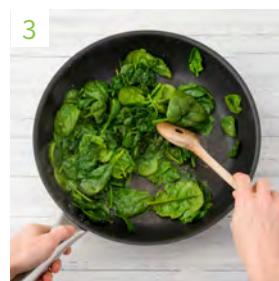
**Nutrition per person** Calories: 773 cal | Fat: 46 g | Sat. Fat: 19 g | Protein: 47 g | Carbs: 44 g | Sugar: 6 g | Sodium: 722 mg | Fiber: 7 g

Make sure to wash and dry produce before prepping or cooking!



**1 Make the hasselback potatoes:** Preheat the oven to 450 degrees. Cut very thin slits vertically into each **potato**, stopping when you get 3/4 of the way through. Be careful not to cut all the way through! Place the **potatoes** on a foil-lined baking sheet and drizzle with **olive oil**. Rub the olive oil in between all the slits and season with **salt** and **pepper**. Place baking sheet in the oven for 25-35 minutes, until potatoes are tender and golden brown on the edges.

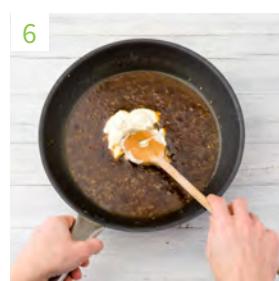
**TIP:** Place two skewers or chopsticks on each side of the potato, perpendicular to your knife, to keep you from slicing all the way down through the potato.



**2 Prep the ingredients:** Halve, peel, and mince the **shallot**. Mince or grate the **garlic**. Remove and discard the **kale** stems and ribs, then thinly slice the leaves. Using a flat mallet or a pan, crush the **peppercorns** inside their bag until coarsely ground.



**3 Start the kale:** Heat a drizzle of **oil** in a large pan over medium heat. Add **half the garlic** to the pan and cook for 30 seconds, until fragrant. Add the **kale** to the pan along with a splash of water. Cook, tossing, for 4-5 minutes, until very soft. Season with **salt** and **pepper**. Remove the pan from the heat and set aside—we'll come back to it later!



**4 Seal the steak:** Heat a drizzle of **oil** in a medium pan over medium-high heat. Season the **steak** on all sides with **salt** and **pepper**. Add the steak to the pan and sear for 2-4 minutes per side, until browned but not yet cooked to desired doneness. Set aside.

**5** Once the **potatoes** are tender, remove the baking sheet from the oven. Sprinkle the potatoes with the **Parmesan cheese**, carefully placing the cheese in between the layers. Place the **steak** on the baking sheet and return to the oven for 4-6 minutes, until the cheese bubbles and the steak is cooked to desired doneness. Remove the baking sheet from oven and let the steak rest for 5 minutes.

**6 Make the shallot-peppercorn sauce:** Meanwhile, heat another drizzle of **oil** in the same pan you cooked the **steak** in. Add the **shallots**, **remaining garlic**, and **crushed peppercorn** (to taste, start with a little and go up from there) to the pan. Cook, tossing, for 2-3 minutes, until softened. Add the **stock concentrate** and **1/2 cup water** to the pan and scrape up any browned bits from the bottom of the pan. Bring to a simmer and reduce until thickened. Remove the pan from the heat, then swirl in **2 teaspoons sour cream** and **1 Tablespoon butter**. Taste and season with **salt** and **pepper**.

**7 Finish the kale:** Return the **kale** to medium-low heat and stir in the **remaining sour cream**. Season with **salt** and **pepper**.

**8 Plate:** Slice the **steak** against the grain, then serve alongside the **hasselback potatoes** and **creamed kale**. Drizzle the steak with the **shallot-peppercorn sauce** and enjoy!