



GARLIC BUTTER-BASTED STEAK & EGGS

with Truffle Parmesan Potatoes & Dijon Cream Sauce

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



¼ oz | ½ oz
Chives



4 oz | 8 oz
Cream Sauce
Base
Contains: Milk



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



2 tsp | 2 tsp
Dijon Mustard



10 oz | 20 oz
Bavette Steak



2 TBSP | 4 TBSP
Garlic Herb
Butter
Contains: Milk



2 | 4
Eggs
Contains: Eggs



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



2 g | 4 g
Truffle Zest



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

HELLO

DIJON CREAM SAUCE

Our chefs call it "faux hollandaise"! But whatever you call it, it's perfect on steak 'n' eggs!



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 880



SIMPLY THE BASTE

For pristine sunny-side-up eggs, instead of covering the pan, add a bit more oil. Once it's hot, spoon the oil over the whites until set.

BUST OUT

- Baking sheet
- Paper towels
- Small pot
- Large pan
- Whisk
- Aluminum foil
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch dice. Mince **chives**.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **large drizzle of oil**, a **big pinch of salt**, and **pepper**. Roast on top rack until browned and tender, 20-25 minutes.



3 MAKE SAUCE

- In a small pot, combine **cream sauce base**, **cream cheese**, and **half the mustard (all for 4 servings)** over medium heat. Cook, whisking, until smooth and thickened, 2-4 minutes.
- Taste and season with a **pinch of salt and pepper** if needed. Remove pot from heat; cover to keep warm.



4 COOK STEAK

- Pat **steak*** dry with paper towels. Season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add steak and cook to desired doneness, 5-7 minutes per side.
- Remove pan from heat. Add **garlic herb butter**; stir until melted and spoon over steak until coated.
- Transfer steak to a plate to rest, pouring any remaining garlic herb butter from pan over steak. Tent with foil to keep warm. Wipe out pan.



5 COOK EGGS

- Heat a **drizzle of oil** in same pan over medium heat. Crack **eggs*** into pan and cover. (**For 4 servings, you may want to cook eggs in batches.**) Fry eggs to preference. Season with **salt** and **pepper**.



6 FINISH & SERVE

- To plate with **roasted potatoes**, add **Parmesan** and as much **truffle zest** as you like; toss to combine.
- Reheat **sauce** over medium-low heat, stirring occasionally.
- Slice **steak** against the grain.
- Divide steak, **eggs**, and potatoes between plates in separate sections. Drizzle half the sauce over steak and eggs and garnish everything with **chives**; serve with remaining sauce in small bowls alongside for dipping.

*Steak is fully cooked when internal temperature reaches 145°.
*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.