



STEAK WITH BURRATA & ARUGULA SALAD

with Charred Peas, Lemony Panko & Dijon Steak Sauce

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Shallot



2 Cloves | 4 Cloves
Garlic



1 | 1
Lemon



10 oz | 20 oz
Bavette Steak



4 oz | 8 oz
Peas



¼ Cup | ½ Cup
Panko Breadcrumbs
Contains: Wheat



1 tsp | 1 tsp
Chili Flakes



1 | 2
Peach Jam



5 tsp | 10 tsp
Rice Wine Vinegar



2 tsp | 4 tsp
Dijon Mustard



2 TBSP | 4 TBSP
Crème Fraîche
Contains: Milk



2 oz | 4 oz
Arugula



4 oz | 8 oz
Burrata
Contains: Milk



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

HELLO

BURRATA

This soft-centered Italian cheese is made from mozzarella + cream.

PREP: 5 MIN | COOK: 35 MIN | CALORIES: 780



HELLO FRESH

NO CHILL

Remove your burrata from the fridge long before step 7. Warming it up a bit will help it achieve the perfect texture.

BUST OUT

- Zester
- Small pan
- Large pan
- Large bowl
- Paper towels
- Whisk
- Kosher salt
- Black pepper
- Olive oil (2 TBSP | 3 TBSP)
- Cooking oil (1 tsp | 1 tsp)



1 PREP

- **Wash and dry produce.**
- Halve, peel, and finely dice **half the shallot (all for 4 servings)**. Peel and mince **garlic**. Zest and quarter **lemon**.



2 CHAR VEGGIES

- Heat a **drizzle of olive oil** in a large pan over medium heat. Add **shallot**; cook, stirring occasionally, until softened and lightly browned, 2-3 minutes. Add **peas** and cook until lightly charred, stirring occasionally, 1-2 minutes.
- Turn off heat; transfer to a plate. Wipe out pan.



3 COOK STEAK

- Pat **steak*** dry with paper towels and season generously all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in same pan over medium-high heat. Add steak and cook to desired doneness, 3-7 minutes per side.
- Turn off heat; transfer to a cutting board to rest for at least 3 minutes. Wash out pan.



4 MIX LEMONY PANKO

- While steak cooks, heat a **drizzle of olive oil** in a small pan over medium heat. Add **panko** and **half the garlic**; cook, stirring, until panko is golden, 3-5 minutes.
- Turn off heat; stir in **lemon zest** to taste. Season with **salt** and **pepper**. Transfer to a plate.



5 MAKE STEAK SAUCE

- Heat a **drizzle of olive oil** in pan used for steak over medium heat. Add **remaining garlic** and **chili flakes** to taste; cook, stirring occasionally, until fragrant, 1-2 minutes.
- Add **jam**, **vinegar**, **half the mustard**, and **¼ cup water**; cook, stirring occasionally, until sauce has thickened, 2-3 minutes.
- Remove from heat; stir in **crème fraîche** and a **squeeze of lemon juice**. Taste and season with **salt** and **pepper**.



6 MAKE SALAD

- In a large bowl, whisk together **remaining mustard**, **1 TBSP olive oil (2 TBSP for 4 servings)**, a **squeeze of lemon juice**, and a **pinch of salt** and **pepper**.
- Add **arugula** and **charred veggies** to bowl; toss to coat. Taste and season with **salt** and **pepper**.



7 FINISH & SERVE

- Thinly slice **steak** against the grain. Halve **burrata** into rounds; season cut sides with **salt** and **pepper**.
- Divide **salad** between plates and arrange steak alongside. Top salad with burrata and sprinkle with as much **lemony panko** as you like. Drizzle **steak sauce** over steak. Serve with any **remaining lemon wedges** on the side.

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*Steak is fully cooked when internal temperature reaches 145°.