



BEEF AU POIVRE & CHEESY BACON POTATO GRATIN

with a Pear & Pecan Salad

INGREDIENTS

2 PERSON | 4 PERSON



16 oz | 32 oz
Potatoes*



1 TBSP | 1 TBSP
Black Peppercorns



1 | 2
Pear



¼ oz | ¼ oz
Chives



4 oz | 8 oz
Bacon



6 TBSP | 12 TBSP
Sour Cream
Contains: Milk



1 tsp | 2 tsp
Garlic Powder



1½ Cups | 3 Cups
Cheddar Cheese
Contains: Milk



6 TBSP | 12 TBSP
Parmesan Cheese
Contains: Milk



10 oz | 20 oz
Beef Tenderloin
Steak



1 | 2
Beef Demi-Glace
Contains: Milk



2 oz | 4 oz
Mixed Greens



1.5 oz | 3 oz
Honey Dijon
Dressing
Contains: Eggs



½ oz | 1 oz
Pecans
Contains: Tree Nuts



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

BEEF AU POIVRE

This elegant French classic—pronounced *oh-pwah-vruh*—features a savory sauce with freshly crushed black peppercorns for distinctive depth of flavor.



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 1540



FANCY THAT

Beef au poivre and potato gratin are the perfect building blocks for a cozy night in. Turn a weeknight dinner into a full-out French experience with a few DIY additions: A glass of wine while you cook, a side of crusty bread, and a dessert to top things off. Find a soft jazz playlist, light a candle, and voilà! Evening elevated.

BUST OUT

- Medium pot
- Paper towels
- Strainer
- Medium bowl
- Zip-close bag
- Baking dish
- Large pan
- Large bowl
- Slotted spoon
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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1 COOK POTATOES

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Slice **potatoes** into ¼-inch-thick rounds. Place in a medium pot (**use a large pot for 4 servings**) with enough **salted water to cover by 2 inches**. Bring to a boil and cook until just tender when pierced with a fork, 8-10 minutes. **TIP: Cover pot with a lid to bring to a boil faster.**
- Drain and let cool slightly.



4 MAKE POTATO GRATIN

- While bacon cooks, in a medium bowl, combine **sour cream** and **garlic powder**. Add **water** 1 TBSP at a time until mixture reaches a drizzling consistency. Season with a **big pinch of salt and pepper**.
- Once potatoes and bacon are done, in an 8-by-8-inch baking dish or small ovenproof pan (**use a 9-by-13-inch baking dish or large ovenproof pan for 4 servings**), arrange **half the potatoes** in a single, slightly overlapping layer. (**TIP: Use tongs if potatoes are still hot.**) Evenly layer **half the sour cream mixture** over potatoes. Sprinkle with **half the cheddar** and **half the crumbled bacon**. Repeat process with another layer of potatoes, remaining sour cream mixture, and remaining cheddar. Sprinkle with **Parmesan** and remaining crumbled bacon.
- Bake on top rack until edges are brown and bubbling and cheese is melted, 10-12 minutes (**12-15 minutes for 4**). Let cool until ready to serve.



2 PREP

- While potatoes cook, place **peppercorns** in a zip-close bag and crush with a heavy-bottomed pan or rolling pin. Halve, core, and thinly slice **pear**. Finely chop **chives**.



5 COOK BEEF & SAUCE

- Meanwhile, pat **beef** dry with paper towels. Season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in pan used for bacon over medium-high heat. Add beef and cook to desired doneness, 4-7 minutes per side. Turn off heat; transfer to a cutting board to rest. Wipe out pan.
- Return same pan to medium-low heat and add **demi-glace**, **½ tsp crushed peppercorns** (1 tsp for 4 servings), and **¼ cup water** (½ cup for 4). (**Be sure to measure peppercorns—we sent more.**) Simmer until thickened, 2-3 minutes.
- Remove from heat and stir in **1 TBSP butter** (**2 TBSP for 4**) until melted.



3 COOK BACON

- Slice **bacon*** crosswise into ¼-inch pieces.
- Heat a large, dry pan over medium-high heat. Add bacon in an even layer; cook, undisturbed, until crispy on bottom, 2-3 minutes. Stir bacon; cook, stirring occasionally and adjusting heat if browning too quickly, until crispy, 2-5 minutes more.
- Turn off heat; using a slotted spoon, transfer bacon to a paper-towel-lined plate. Once cool enough to handle, crumble bacon into small pieces. Wash out pan.



6 MAKE SALAD & SERVE

- In a large bowl, toss **mixed greens** with **pear** and **honey Dijon dressing** to taste.
- Thinly slice **beef** against the grain.
- Divide beef, **salad**, and **potato gratin** (**you may have some left over!**) between plates. Top beef with **sauce**. Sprinkle salad with **pecans**. Garnish everything with **chives** and serve.

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

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