



ARGENTINEAN-STYLE BEEF MILANESA

with Roasted Potatoes, Fried Egg, Chimichurri & Salad

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



2 Cloves | 4 Cloves
Garlic



¼ oz | ½ oz
Parsley



1 | 2
Baby Lettuce



1 | 2
Tomato



1 tsp | 2 tsp
Dried Oregano



5 tsp | 10 tsp
Red Wine Vinegar



1 tsp | 1 tsp
Chili Flakes



10 oz | 20 oz
Bavette Steak



1 TBSP | 2 TBSP
Flour
Contains: Wheat



4 | 8
Eggs
Contains: Eggs



½ Cup | 1 Cup
Panko
Breadcrumbs
Contains: Wheat



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*The ingredient you received may be a different color.

HISPANIC HERITAGE MONTH

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PREP: 15 MIN | COOK: 40 MIN | CALORIES: 960



HELLO

BEEF MILANESA A CABALLO

Thinly pounded beef that's breaded, fried, and topped with an egg

CHILL TIME

If you have extra time, let the breaded steak rest for 20-30 minutes in the fridge before frying in Step 4; this helps the crust firm up for super-crunchy results.

BUST OUT

- Baking sheet
- Small bowl
- Paper towels
- Plastic wrap
- Mallet
- Whisk
- Large pan
- Aluminum foil
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP + more for frying)
- Olive oil (2 TBSP | 4 TBSP)
- Sugar (¼ tsp | ½ tsp)



1 START PREP & ROAST

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a **large drizzle of oil, salt, and pepper.** Roast on top rack until browned and tender, 20-25 minutes.



2 FINISH PREP & MIX

- While potatoes roast, peel and mince or grate **garlic.** Roughly chop **parsley.** Trim and discard root end from **lettuce;** separate leaves and chop into bite-size pieces. Cut **tomato** into ½-inch-thick wedges.
- In a small bowl, combine garlic, parsley, **oregano, half the vinegar, 1 TBSP olive oil (2 TBSP for 4 servings), a pinch of salt, pepper,** and as many **chili flakes** as you like (*we used ⅛ tsp; ¼ tsp for 4*). Refrigerate **chimichurri** until ready to serve.



3 COAT STEAK

- Pat **steak*** dry with paper towels; place between two large pieces of plastic wrap. Pound with a mallet or rolling pin until steak is about ½ inch thick. Season all over with **salt and pepper.**
- Place **flour** in a shallow dish. In a separate shallow dish, whisk **half the eggs*** with **1 TBSP water (2 TBSP for 4 servings).** Place **panko** in a third shallow dish and season with **salt and pepper.**
- Working one piece at a time, press steak into flour until fully coated. Gently shake off excess, then dip both sides into **beaten egg.** Let excess egg drip off, then press into **seasoned panko** until fully coated.



4 COOK STEAK

- Heat a **½-inch layer of oil** in a large, heavy-bottomed pan over medium-high heat. Once oil is hot enough that a **pinch of panko** sizzles when added to the pan, add **steak** and cook until crust is golden brown and steak is cooked to desired doneness, 2-4 minutes per side. (**For 4 servings, work in batches, adding more oil as needed.**)
- Turn off heat; transfer to a paper-towel-lined plate and sprinkle with a **pinch of salt.** Tent with foil to keep warm. Wash out pan.



5 MAKE SALAD

- Meanwhile, in a large bowl, whisk together **remaining vinegar, 1 TBSP olive oil (2 TBSP for 4 servings), ¼ tsp sugar (½ tsp for 4), a pinch of salt, and pepper.**
- Add **lettuce and tomato;** toss to coat. Refrigerate until ready to serve.



6 FRY EGGS

- Heat a **drizzle of oil** in pan used for steak over medium-high heat. Once hot, crack **remaining eggs** into pan. Fry eggs to preference. Season with **salt and pepper.**



7 SERVE

- Divide **potatoes, salad, and steak** between plates. Top steak with **fried eggs** and drizzle with **chimichurri.** Serve.

*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.