

# BEEF TENDERLOIN WITH CHEDDAR-GOUDA FONDUE

with Asparagus, Fingerling Potatoes, Apple & Baguette

## INGREDIENTS

2 PERSON | 4 PERSON



2 TBSP | 4 TBSP  
Garlic Herb Butter  
Contains: Milk



12 oz | 24 oz  
Fingerling Potatoes



6 oz | 12 oz  
Asparagus



1 | 2  
Demi-Baguette  
Contains: Soy, Wheat



4 Slices | 8 Slices  
Gouda Cheese  
Contains: Milk



1 | 2  
Apple



10 oz | 20 oz  
Beef Tenderloin  
Steak



8 oz | 16 oz  
Cream Sauce Base  
Contains: Milk



1 oz | 2 oz  
Cheese Roux  
Concentrate  
Contains: Milk



½ Cup | 1 Cup  
White Cheddar  
Cheese  
Contains: Milk



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## HELLO FONDUE

Cozy up with the new boo over this molten pot of white cheddar and gouda that's delicious on everything.



## DATE NIGHT DELIGHTS



Make things Kitchen Official with an unforgettable at-home date night with recipes curated by HelloFresh and Tinder.

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1300



## FONDUES & DON'TS

Gradually stir in the gouda and cheddar in Step 5. Adding the cheese all at once will make it clump together. Whisking in a small handful at a time ensures a silky smooth pot of gold.

## BUST OUT

- 2 Baking sheets
- Paper towels
- Large pan
- Small pot
- Whisk
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)

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### 1 START PREP & ROAST POTATOES

- Adjust racks to top and middle positions and preheat oven to 425 degrees. Bring **garlic herb butter** to room temperature. **Wash and dry produce.**
- Halve **potatoes** lengthwise; toss on a baking sheet with a **drizzle of oil, salt, and pepper.**
- Roast on top rack until browned and tender, 20-25 minutes.



### 2 ROAST & TOAST

- Meanwhile, trim and discard woody bottom ends from **asparagus**; halve crosswise. Toss on one side of a second baking sheet with a **drizzle of oil, salt, and pepper.** (For 4 servings, spread asparagus out across entire sheet.) Roast on middle rack, 5 minutes (you'll add more to the sheet then).
- Halve **baguette** lengthwise. Once asparagus has roasted 5 minutes, add baguette to empty side of baking sheet. (For 4, leave asparagus roasting; place baguette directly on middle rack.)
- Roast until asparagus is tender and browned and baguette is golden and crispy, 6-8 minutes.



### 3 FINISH PREP

- Meanwhile, dice **gouda** into ¼-inch pieces.
- Halve, core, and thinly slice **apple.**



### 4 COOK BEEF

- Pat **beef\*** dry with paper towels. Season all over with **salt** and **pepper.**
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add beef and cook to desired doneness, 4-7 minutes per side.
- Remove pan from heat. Add **half the garlic herb butter** to pan (you'll use the rest later); let melt and spoon over beef until coated. Transfer beef to a cutting board to rest.



### 5 MAKE FONDUE

- While beef rests, heat **cream sauce base** and **cheese roux** in a small pot over medium-high heat until steaming and slightly bubbling, 1-2 minutes.
- Reduce heat to medium. Add **gouda** and **cheddar** one small handful at a time, alternating and whisking constantly between additions until melted. Remove from heat.



### 6 FINISH & SERVE

- Transfer **potatoes** to a large bowl and toss with **remaining garlic herb butter**; season with **salt** and **pepper.**
- Thinly slice **beef** against the grain; place on a plate. Pour any **resting juices** over top. Slice **baguette** into 1-inch strips; halve strips to create short spears.
- Place potatoes, beef, **asparagus, apple,** and baguette spears on a large board or platter. Serve with **fondue** for dipping. **TIP: Place a trivet or kitchen towel underneath the fondue pot to protect your surface.**

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