



# BALSAMIC-GLAZED STEAK TAGLIATA

**FAST & FRESH**

Garlic-Herb Potatoes & Caesar Salad

**BOX TO PLATE: 15 MINUTES**

HELLO

## FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

## BUST OUT

- Large bowls
  - Paper towels
  - Plastic wrap
  - Large pan
  - Kosher salt
  - Black pepper
  - Cooking oil (1 tsp | 1 tsp)
  - Butter (2 TBSP | 4 TBSP)
- Contains: Milk



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



## GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663  
HelloFresh.com



**CALORIES: 680**

### 1 ZAP



12 oz | 24 oz  
Potatoes



1 | 2  
Lemon



1 TBSP | 2 TBSP  
Italian Seasoning



1 tsp | 2 tsp  
Garlic Powder

- Wash and dry produce.
- Dice **potatoes** into 1-inch pieces. Quarter **lemon**.
- In a large microwave-safe bowl, combine **potatoes**, **garlic powder**, **half the Italian Seasoning** (you'll use the rest in the next step), **salt**, and **pepper**. Add **2 TBSP butter** (4 TBSP for 4) and cover with plastic wrap. Microwave until almost tender, 4 minutes (you'll finish the potatoes in Step 2). Keep covered.



### 2 SIZZLE



10 oz | 20 oz  
Ranch Steak

- Pat **steak\*** dry. Season with **remaining Italian Seasoning**, **salt**, and **pepper**. Drizzle **oil** in a hot large pan. Add **steak** and cook to desired doneness, 3-6 minutes per side. Turn off heat; transfer to a cutting board. Wipe out pan.
- Carefully remove plastic wrap from bowl with **microwaved potatoes**. Add **potatoes** to pan used for steak over medium-high heat. Cook, stirring occasionally, until fork-tender, 1-2 minutes.



### 3 TOSS



2 oz | 4 oz  
Mixed Greens



1.5 oz | 3 oz  
Caesar Dressing  
Contains: Eggs, Fish,  
Milk



1 | 2  
Croutons  
Contains: Milk, Wheat



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk

- Meanwhile, in a second large bowl, toss **mixed greens**, **dressing**, **croutons**, **half the cheese**, a **squeeze of lemon** (big squeeze for 4), **salt**, and **pepper** until coated. **TIP: If you like, crush croutons in the bag with your hands before using.**



### 4 SERVE



5 tsp | 10 tsp  
Balsamic Glaze

- Thinly slice **steak** against the grain.
- Drizzle **steak** with as much **balsamic glaze** as you like and top **salad** with **remaining cheese**. Serve with **remaining lemon wedges**.



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