

## **INGREDIENTS**

2 PERSON | 4 PERSON



Potatoes\*



Carrots



Button Mushrooms



1 Clove | 1 Clove Garlic



2 2 Scallions



10 oz | 20 oz Ranch Steak



Beef Stock Concentrate



1½ TBSP | 3 TBSP Sour Cream Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER

\*The ingredient you received may be a different color.



## **HelloCustom**

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.







# STEAK WITH MUSHROOM CREAM SAUCE

plus Roasted Potatoes & Carrots



PREP: 10 MIN COOK: 40 MIN CALORIES: 640



## HELLO

## **MUSHROOM CREAM** SAUCE

Made with luxurious butter-simmered mushrooms and sour cream

#### **RAISING THE STEAKS**

A close look will reveal natural lines that run through a steak. Ensure max tenderness by slicing perpendicular to those lines, aka "against the grain."

#### **BUST OUT**

- Peeler
- Small bowl
- Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)

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#### 1 PREP

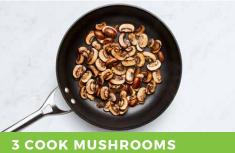
- · Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Wash and dry produce.
- Dice potatoes into 1/2-inch pieces. Trim, peel, and cut carrots on a diagonal into ½-inch-thick pieces. Trim and thinly slice mushrooms (skip if your mushrooms are pre-sliced!). Peel and mince or grate garlic. Trim and thinly slice scallions, separating whites from greens.
- Trim green beans if necessary. (Save carrots for another use.)



## **2 ROAST VEGGIES**

- Toss **potatoes** on one side of a baking sheet with a drizzle of olive oil; season generously with salt and pepper.
- Toss carrots on empty side of sheet with a drizzle of olive oil; season with salt and pepper. (For 4 servings, divide between 2 sheets; roast potatoes on top rack and carrots on middle rack.)
- · Roast on top rack until golden brown and crispy, 20-25 minutes.





- · While veggies roast, heat a drizzle of olive oil and 1 TBSP butter (2 TBSP for 4 servings) in a large pan over medium-high heat. Add mushrooms and cook, stirring occasionally, until golden brown and slightly crisp. 5-7 minutes. Season with salt and pepper.
- Turn off heat; transfer to a small bowl. Wipe out pan.



#### **4 COOK STEAK**

- Meanwhile, pat steak\* dry with paper towels; season generously all over with salt and pepper.
- Once mushrooms are done heat a drizzle of oil in same pan over medium-high heat. Add steak and cook to desired doneness. 4-7 minutes per side.
- Turn off heat: transfer to a cutting board to rest. Wipe out pan.



#### **5 MAKE PAN SAUCE**

crispy, 12-15 minutes more.

- Heat a drizzle of olive oil and 1 TBSP butter (2 TBSP for 4 servings) in same pan over medium-high heat.
- Add garlic and scallion whites; cook until fragrant. 30 seconds.
- Stir in stock concentrate and ¼ cup water (1/3 cup for 4).
- Bring to a simmer, then stir in mushrooms and any resting juices from steak; cook until slightly thickened, 1-2 minutes.
- · Remove pan from heat. Stir in sour cream until smooth. Season with salt and pepper.



## 6 FINISH & SERVE

- · Slice steak against the grain.
- Divide steak, potatoes, and carrots between plates. Spoon pan sauce over steak. Garnish with scallion greens and serve