



# STEAK WITH MUSHROOM CREAM SAUCE

plus Roasted Potatoes & Carrots

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



12 oz | 24 oz  
Carrots



4 oz | 8 oz  
Button Mushrooms



1 Clove | 1 Clove  
Garlic



2 | 2  
Scallions



10 oz | 20 oz  
Ranch Steak



1 | 2  
Beef Stock  
Concentrate



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



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.



## HelloCustom

2 PERSON | 4 PERSON

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



6 oz | 12 oz  
Green Beans

Calories: 590



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

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



### 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 ½-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.**)



### 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.



### 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.

🔄 Roast **potatoes** for 8 minutes (skip adding carrots). Once potatoes have roasted for 8 minutes, remove sheet from oven. Swap in **green beans** for carrots; roast until veggies are browned and crispy, 12-15 minutes more.



### 5 MAKE PAN SAUCE

- 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 (½ 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**.



### 3 COOK MUSHROOMS

- 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.



### 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.