



SIZZLING GARLIC HERB BUTTER STEAK

with Potato Wedges plus Honey-Glazed Peas & Carrots

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



9 oz | 18 oz
Carrots



1 TBSP | 2 TBSP
Fry Seasoning



2 Cloves | 4 Cloves
Garlic



1 tsp | 2 tsp
Dried Thyme



1 TBSP | 2 TBSP
Worcestershire
Sauce



10 oz | 20 oz
Ranch Steak



4 oz | 8 oz
Peas



2 tsp | 4 tsp
Honey



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

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: 710



8 oz | 16 oz
Broccoli Florets
Calories: 710



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 820



HELLO

WORCESTERSHIRE SAUCE

An umami-packed ingredient that adds extra-savory depth of flavor to herbed butter

GIVE IT A REST

Let the steak rest for at least 5 minutes after cooking. The extra time before slicing gives the juices a chance to redistribute, keeping the meat moist.

BUST OUT

- Small bowl
- Large pan
- Peeler
- Paper towels
- Large bowl
- Small pot
- Baking sheet
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Butter (5 TBSP | 10 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com

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



1 START PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Place **4 TBSP plain butter (8 TBSP for 4)** in a small microwave-safe bowl; bring to room temperature.
- Cut **potatoes** into ½-inch-thick wedges. Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces.

- 🔄 Trim **green beans** if necessary or cut **broccoli** into bite-size pieces if necessary. (Save potatoes for another use.)



4 COOK STEAK

- Pat **steak*** dry with paper towels and season with **salt** and **pepper**. Heat a **drizzle of oil** in pan used for garlic over medium-high heat. Add steak and cook to desired doneness, 3-6 minutes per side.
- In the last minute of cooking, add **1 TBSP garlic herb butter (2 TBSP for 4 servings)** to pan; let melt and spoon over steak until coated.
- Transfer steak to a cutting board to rest.



2 ROAST VEGGIES

- In a large bowl, toss potatoes with a drizzle of oil, Fry Seasoning, salt, and pepper; transfer to one side of a baking sheet. Toss carrots on empty side of sheet with a drizzle of oil, salt, and pepper. (**For 4 servings, spread potatoes across entire sheet; toss carrots on a separate sheet.**)
- Roast on top rack until tender and browned, 20-25 minutes. (**For 4, roast potatoes on top rack and carrots on middle rack.**)

- 🔄 Swap in **green beans** for potatoes; toss as instructed. Roast **carrots (without green beans)** for 8 minutes. Remove sheet from oven and carefully add green beans to empty side. Roast 12-15 minutes more.
- 🔄 Swap in **broccoli** for potatoes; toss as instructed. Roast **carrots (without broccoli)** for 5 minutes. Remove sheet from oven and carefully add broccoli to empty side. Roast 15-20 minutes more.



5 GLAZE PEAS & CARROTS

- Once veggies are done roasting, melt **1 TBSP plain butter (2 TBSP for 4 servings)** in a small pot over medium-high heat.
- Add **peas** and cook, stirring occasionally, until warmed through, 1 minute. Remove from heat; stir in **roasted carrots** and **honey** until coated. Season with **salt** and **pepper** to taste.



3 MAKE GARLIC HERB BUTTER

- Peel and mince **garlic**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add garlic and **thyme**; cook, stirring, until fragrant, 1-2 minutes. Turn off heat; carefully transfer to bowl with **plain butter**. Wipe out pan; let cool slightly.
- Mash **butter mixture** with a fork. (**TIP: If butter is not yet softened, microwave for 10 seconds.**) Stir in **Worcestershire sauce** and a **pinch of pepper** until combined.



6 FINISH & SERVE

- Thinly slice **steak** against the grain.
- Divide steak, **glazed peas and carrots**, and **potato wedges** between plates. Top steak with as much **remaining garlic herb butter** as you like and serve. **TIP: Store any leftover garlic herb butter in an airtight container in the fridge for up to 5 days.**