



BEEF TENDERLOIN WITH SHALLOT SAUCE

plus Honey-Walnut Crostini & Chocolate Bundt Cakes

INGREDIENTS

2 PERSON | 4 PERSON



2 tsp | 4 tsp
Honey



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



1 | 2
Demi-Baguette
Contains: Soy, Wheat



½ oz | 1 oz
Walnuts
Contains: Tree Nuts



16 oz | 32 oz
Potatoes*



6 oz | 12 oz
Green Beans



¼ oz | ½ oz
Chives



1 | 1
Shallot



10 oz | 20 oz
Beef Tenderloin
Steak



1 | 2
Beef Demi-Glace
Contains: Milk



4 oz | 8 oz
Cream Sauce Base
Contains: Milk



½ Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk



4 TBSP | 8 TBSP
Crème Fraîche
Contains: Milk



2 oz | 4 oz
Powdered Sugar



2 | 4
Double Chocolate
Bundt Cakes
Contains: Eggs, Milk,
Wheat



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.

HELLO

BEEF DEMI-GLACE

This concentrated stock is the secret to a rich, ultra-tasty pan sauce for beef tenderloin.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1780



HELLO FRESH

CHERRY GIMLET FOR 2

Combine 3 oz sour cherry juice, juice from ½ lime, 2 oz orange liqueur, and 2 oz gin in a cocktail shaker with ice; shake. Strain into two glasses over ice. Top with sparkling water; garnish with lime wheel and maraschino cherry.

BUST OUT

- 2 Baking sheets
 - Aluminum foil
 - Large pot
 - Potato masher
 - Strainer
 - Small bowl
 - Paper towels
 - Whisk
 - Large pan
-
- Kosher salt
 - Black pepper
 - Olive oil (1 tsp | 1 tsp)
 - Cooking oil (1 TBSP | 1 TBSP)
 - Butter (1 TBSP | 2 TBSP)
- Contains: Milk



1 MAKE CROSTINI

- Place **honey** in a cup of hot water to soften. Bring **cream cheese** to room temperature. Adjust racks to top and middle positions and preheat oven to 425 degrees.
- Slice **baguette** crosswise into 8 rounds (16 rounds for 4 servings). Roughly chop **walnuts**.
- Toss baguette slices on a baking sheet with a **drizzle of olive oil**; season with **salt** and **pepper**. Arrange in an even layer and toast on middle rack until golden brown, 4-6 minutes. Remove from oven and let cool for 1 minute.
- Spread baguette slices with cream cheese. Top with walnuts, a drizzle of honey, and a **pinch of salt and pepper**. **TIP: Serve crostini as an appetizer while you cook the rest of the meal.**



2 START POTATOES

- **Wash and dry produce.**
- Dice **potatoes** into 1-inch pieces. (**TIP: For smoother mashed potatoes, peel first.**) Place in a large pot with enough **salted water to cover by 2 inches**. Bring to a boil, then reduce to a low simmer. Cook until potatoes are tender, 10-15 minutes, then drain.
- Return potatoes to pot and keep covered (**you'll finish them in Step 5**).



3 PREP & ROAST GREEN BEANS

- While potatoes cook, trim **green beans** if necessary. Halve, peel, and mince **half the shallot (whole shallot for 4 servings)**. Finely chop **chives**.
- Toss green beans on a second baking sheet with a **drizzle of oil, salt, and pepper**. Roast on top rack until browned and tender, 12-15 minutes.



4 COOK BEEF TENDERLOIN

- Meanwhile, pat **beef*** dry with paper towels and season generously 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. Turn off heat; transfer beef to a cutting board and tent with foil to keep warm. Wipe out pan.



5 MAKE SAUCE & FINISH POTATOES

- Heat a **drizzle of oil** in pan used for beef over medium-high heat. Add **minced shallot** and cook, stirring occasionally, until browned and tender, 1-2 minutes.
- Stir in **demi-glace, ¼ cup water (½ cup for 4 servings)**, and any **resting juices from beef**. Simmer until thickened, 2-3 minutes. Turn off heat. Stir in **1 TBSP butter (2 TBSP for 4)**; taste and season with **salt and pepper** if desired.
- To pot with **potatoes**, add **cream sauce base, cheddar, a big pinch of salt, and pepper (if potatoes have cooled, return pot to low heat)**. Mash potatoes with a potato masher or fork until smooth.



6 FINISH & SERVE

- Slice **beef** against the grain.
- Divide **mashed potatoes, beef, and green beans** between plates. Spoon **pan sauce** over beef. Sprinkle **chives** over potatoes. Serve.



7 SERVE DESSERT

- In a small bowl, whisk together **crème fraîche, powdered sugar, and 1 tsp water (2 tsp for 4 servings)** until smooth. **TIP: The mixture may seem thick at first but will loosen up as you mix it.**
- Heat **cakes** according to package instructions.
- Top cakes with **crème fraîche icing** and serve.

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