



# TAVERNA STEAK & DILLY POTATO WEDGES

with Zucchini-Onion Jumble & Tzatziki

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



1/4 oz | 1/2 oz  
Dill



1 | 2  
Zucchini



1 | 2  
Red Onion



1 tsp | 2 tsp  
Dried Oregano



1 | 2  
Mini Cucumber



1 | 2  
Lemon



1 Clove | 2 Cloves  
Garlic



10 oz | 20 oz  
Ranch Steak



1 TBSP | 1 TBSP  
Mediterranean  
Spice Blend



4 TBSP | 8 TBSP  
Yogurt  
Contains: Milk



4 TBSP | 8 TBSP  
Crème Fraîche  
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

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



12 oz | 24 oz  
Broccoli  
Calories: 500



6 oz | 12 oz  
Green Beans  
Calories: 480



PREP: 10 MIN | COOK: 30 MIN | CALORIES: 590



HELLO

## TZATZIKI

A cool, creamy Greek cucumber-yogurt sauce flavored with herbaceous dill and zingy garlic

### GIVE IT A REST

Let the steak stand 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

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

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



### 1 START PREP

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Pick and roughly chop **fronds from dill**. Trim and halve **zucchini** lengthwise; slice crosswise into ½-inch-thick half-moons. Halve and peel **onion**; slice into ½-inch-thick wedges.

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



### 4 COOK STEAK

- Pat **steak\*** dry with paper towels; season all over with **half the Mediterranean Spice Blend** (all for 4 servings). **TIP: For perfect timing, start steak when potatoes have 10-12 minutes left!**
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 3-6 minutes per side. **(If steak is browning too quickly, lower heat!)**
- Add **1 TBSP butter (2 TBSP for 4)** to pan; stir until melted, then spoon over steak until coated, 10-15 seconds.
- Transfer steak to a cutting board and let rest for at least 5 minutes.



### 2 ROAST VEGGIES

- Toss **potatoes** on a baking sheet with a **drizzle of oil, half the dill, salt, and pepper**. Roast on top rack until browned and tender, 20-25 minutes.
- Toss **zucchini** and **onion wedges** on a separate baking sheet with a **drizzle of oil, oregano, salt, and pepper**. Roast on middle rack until browned and tender, 15-20 minutes.

- 🔄 Swap in **broccoli** or **green beans** for potatoes; roast 15-20 minutes for broccoli or 12-15 minutes for green beans.



### 5 MAKE TZATZIKI

- While steak rests, in a small bowl, combine **cucumber, lemon zest, yogurt, crème fraîche, remaining dill, juice from one lemon wedge (two wedges for 4 servings),** and as much **garlic** as you like. Season with **salt and pepper**.



### 3 FINISH PREP

- While veggies roast, trim and finely dice **cucumber**. Zest and quarter **lemon**. Peel and mince or grate **garlic**.



### 6 FINISH & SERVE

- Slice **steak** against the grain.
- Divide steak, **potato wedges,** and **zucchini-onion jumble** between plates. Serve with **remaining lemon wedges** and **tzatziki** on the side.