

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

- Paper towels
- Large bowl
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

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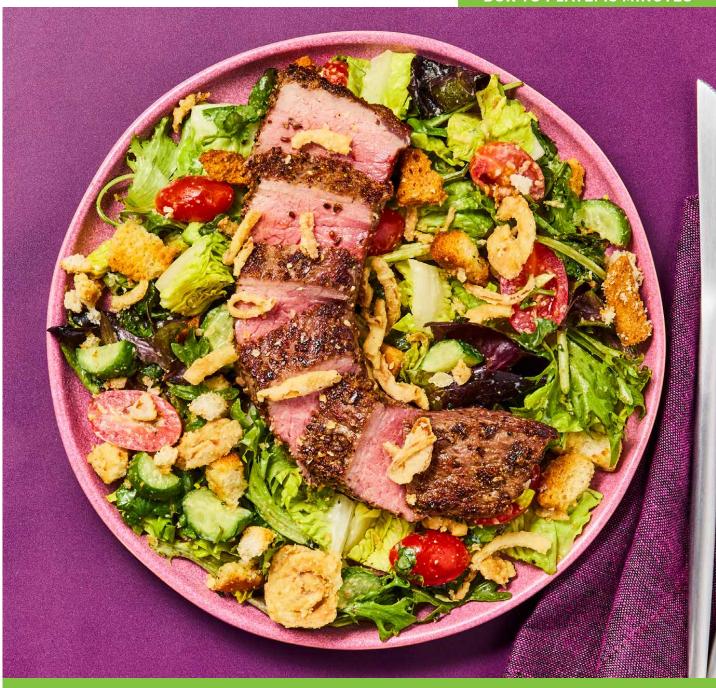
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SEARED STEAK SALAD WITH BLUE CHEESE

Mixed Greens, Grape Tomatoes & Crispy Fried Onions



BOX TO PLATE: 15 MINUTES



CALORIES: 620





1 SIZZLE



10 oz | 20 oz Ranch Steak



1 TBSP | 1 TBSP Bold & Savory Steak Spice

- Pat steak* dry; season with half the Steak Spice (all for 4) and salt.
- Drizzle oil in a hot large pan. Add steak; cook to desired doneness,
 3-6 minutes per side. Transfer steak to a plate.



2 PREP







4 oz | 8 oz Grape Tomatoes



1 | 2 Mini Cucumber

- While steak cooks, wash and dry produce.
- Trim and discard root end from lettuce; chop into bite-size pieces.
 Halve tomatoes. Halve cucumber lengthwise and thinly slice.



3 TOSS



2 | 4 Croutons Contains: Milk, Wheat



2 oz | 4 oz Mixed Greens



3 oz | 6 oz Blue Cheese Dressing Contains: Eggs, Milk

- Lightly crush croutons in their bag.
- In a large bowl, toss chopped lettuce, mixed greens, tomatoes, cucumber, and croutons with as much dressing as you like; season with salt and pepper to taste.



4 SERVE



1 | 2 Crispy Fried Onions Contains: Wheat

- Thinly slice **steak** against the grain.
- Divide salad between bowls and top with steak; sprinkle with crispy onions and serve.

