



FRENCH ONION BAVETTE STEAK

with Mixed Potato Hash & Asparagus Amandine

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Sweet Potato



1 | 2
Green Bell Pepper



½ oz | 1 oz
Vidalia Onion Paste



6 oz | 12 oz
Asparagus



10 oz | 20 oz
Bavette Steak



1 tsp | 2 tsp
Garlic Powder



½ oz | 1 oz
Sliced Almonds
Contains: Tree Nuts



1 | 2
Chicken Stock
Concentrate



1 tsp | 1 tsp
Dried Thyme



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.

HELLO

VIDALIA ONION PASTE

Savory, sweet, and umami packed, this ingredient adds oniony depth (fast!).



PREP: 15 MIN | COOK: 40 MIN | CALORIES: 870



HELLO FRESH

SNAP TO IT

Trimming asparagus is a snap—literally. Hold the spears near the bottom ends and bend until they break.

BUST OUT

- Large bowl
 - Paper towels
 - Whisk
 - Large pan
 - 2 Baking sheets
-
- Kosher salt
 - Black pepper
 - Cooking oil (4 TBSP | 7 TBSP)
 - Butter (1 TBSP | 2 TBSP)
Contains: Milk

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



1 START PREP & MAKE HASH

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** and **sweet potato** into ½-inch pieces. Core and dice **bell pepper** into ½-inch pieces.
- In a large bowl, whisk together **half the Vidalia onion paste**, **3 TBSP oil** (6 TBSP for 4 servings), **salt**, and **pepper**. Add potatoes, sweet potato, and bell pepper to bowl; toss until well coated.
- Transfer **potato mixture** to a baking sheet in an even layer. Roast on top rack until browned and tender, 20-25 minutes.



4 ROAST ASPARAGUS

- Roast **seasoned asparagus** on middle rack until tender and lightly browned, 10-12 minutes.
- In the last 1-2 minutes of roasting, remove baking sheet from oven; carefully sprinkle **almonds** over asparagus. Return to middle rack until almonds are lightly golden.



2 FINISH PREP

- Meanwhile, trim and discard woody bottom ends from **asparagus**.
- Toss asparagus on a second baking sheet with a **drizzle of oil**, **salt**, and **pepper** (you'll roast the asparagus later).



5 MAKE ONION SAUCE

- Heat a **drizzle of oil** in pan used for steak over medium-low heat. Add **remaining Vidalia onion paste**; cook, stirring, until fragrant, 10-20 seconds.
- Add **stock concentrate**, **½ cup water**, and a **pinch of thyme** (½ cup water and a large pinch of thyme for 4 servings); bring to a simmer and cook, stirring occasionally, until sauce has thickened slightly, 3-4 minutes.
- Remove from heat and stir in **sour cream** and **1 TBSP butter** (2 TBSP for 4) until melted and combined.



3 COOK STEAK

- Pat **steak*** dry with paper towels and season generously all over with **garlic powder**, **salt**, and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 5-7 minutes per side. **TIP: Once you flip your steak to cook on the second side, place asparagus in the oven for seamless timing.**
- Turn off heat; transfer to a cutting board to rest for at least 5 minutes. Let cool slightly, then wash out pan.



6 FINISH & SERVE

- Thinly slice **steak** against the grain.
- Divide steak, **mixed potato hash**, and **asparagus** between plates. Spoon **onion sauce** over steak and serve.

WK 20-11