



BAVETTE STEAK WITH TANGY FIG SAUCE

plus Almond Green Beans & Roasted Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 1
Shallot



6 oz | 12 oz
Green Beans



½ oz | 1 oz
Sliced Almonds
Contains: Tree Nuts



10 oz | 20 oz
Bavette Steak



5 tsp | 10 tsp
Balsamic Vinegar



1 | 2
Fig Jam



1 | 2
Beef Stock
Concentrate



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.

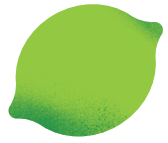
HELLO

ON THE SIDE

Two satisfying sides—tender green beans and crisp roasted potatoes—pair beautifully with seared steak and a savory-sweet fig sauce.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 700



HELLO FRESH

THAT'S MY JAM

If the fig jam doesn't immediately dissolve when you add it to the pan in Step 6, break up any clumps into smaller pieces. Eventually, they'll melt into a sweet, tangy sauce.

BUST OUT

- 2 Baking sheets • Small bowl
- Large pan • Paper towels

- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

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1 PREP

- Adjust racks to middle and top positions and preheat oven to 450 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Halve, peel, and mince **half the shallot** (all for 4 servings).



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **large drizzle of olive oil**; season generously with **salt** and **pepper**.
- Roast on middle rack until browned and tender, 20-25 minutes (**you'll start the green beans after 15 minutes**).



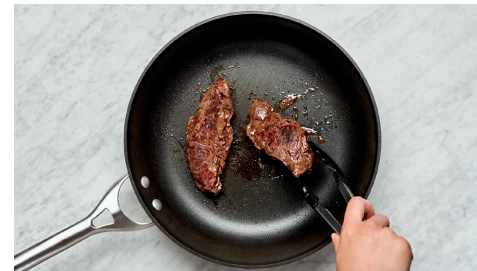
3 ROAST GREEN BEANS

- Meanwhile, toss **green beans** on a second baking sheet with a **drizzle of olive oil, salt,** and **pepper**.
- Once potatoes have roasted 15 minutes, place green beans on top rack. Roast until tender and lightly browned, 10-12 minutes.



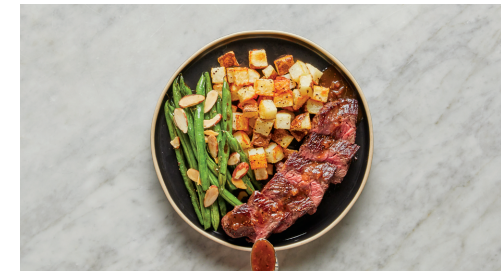
4 TOAST ALMONDS

- While green beans roast, add **almonds** to a large dry pan over medium-high heat. Toast, stirring, until lightly browned, 2-4 minutes.
- Turn off heat; transfer to a small bowl.



5 COOK STEAK

- Pat **steak*** dry with paper towels. Season generously with **salt** and **pepper**.
- Heat a **large drizzle of oil** in pan used for almonds over medium-high heat. Add steak and cook to desired doneness, 5-7 minutes per side.
- Turn off heat; transfer to a cutting board. Wash out pan.



6 MAKE SAUCE & SERVE

- Add a **drizzle of oil** and **minced shallot** to same pan over medium-high heat. Cook, stirring, until softened, 1-2 minutes.
- Stir in **¼ cup water** (**½ cup for 4 servings**), **vinegar, jam,** and **stock concentrate**. Bring to a simmer and cook until thickened, 2-3 minutes. Turn off heat. Stir in **1 TBSP butter** (**2 TBSP for 4**) and season with **salt** and **pepper**.
- Slice **steak** against the grain. Divide between plates along with **potatoes** and **green beans**. Sprinkle green beans with **toasted almonds**, drizzle steak with **pan sauce**, and serve.

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