

INGREDIENTS

4 PERSON | 8 PERSON



Onions



16 oz | 32 oz Stew Beef



1 tsp | 2 tsp Dried Thyme



Demi-Baguettes Contains: Soy, Wheat



12 oz | 24 oz Potatoes*



1 TBSP | 2 TBSP Flour **Contains: Wheat**

Carrots

1 tsp | 2 tsp

Garlic Powder

Beef Stock Concentrates



2 TBSP | 4 TBSP Worcestershire



4 Slices | 8 Slices Swiss Cheese 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.

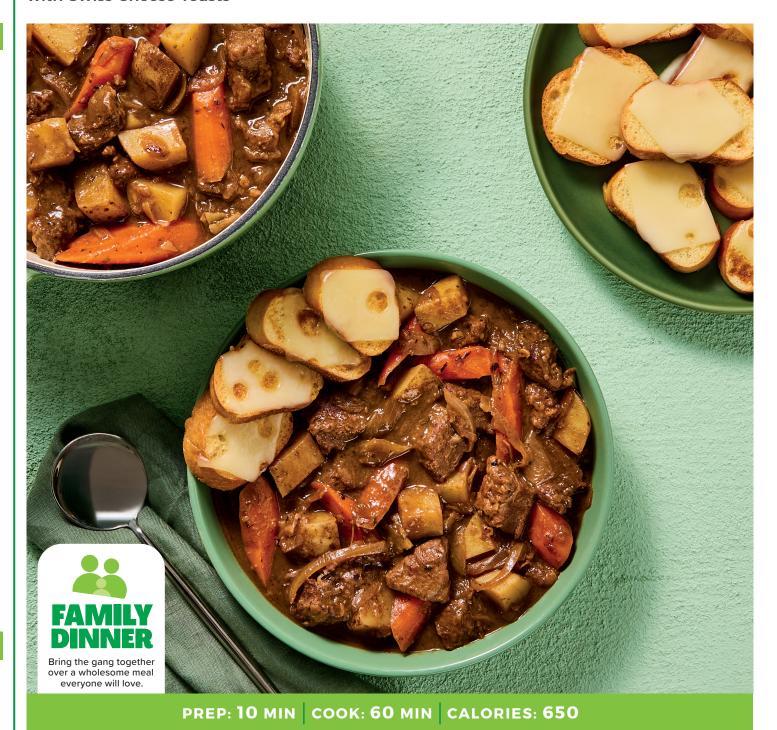
HELLO

BIG BATCH

This hearty crowd-pleaser feeds double the folks—perfect for a family dinner + leftovers!

FRENCH ONION BEEF STEW

with Swiss Cheese Toasts



HFRC_23.47_R80532A_FRENCH ONION BEEF STEW.indd 1



BUST OUT

- Peeler
- Slotted spoon
- Medium bowl
- Baking sheet
- · Large pot
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar (2 tsp | 4 tsp)
- Butter (4 TBSP | 8 TBSP) Contains: Milk

MORE IS MORE

If you're on a 6-person plan, you will have enough ingredients to make 12 servings. Simply triple the amounts in the recipe. 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 HelloCustom nutritional information, please refer to HelloFresh.com.



1 PREP

- · Wash and dry produce.
- · Halve, peel, and thinly slice onions.
- Dice potatoes into 1-inch pieces.
- Trim, peel, and cut carrots on a diagonal into 1-inch-thick pieces.



2 SEAR BEEF

- Open package of **beef*** and drain off any excess liquid.
- In a medium bowl, combine beef, flour, and a pinch of salt and pepper. Stir to coat.
- Heat a large drizzle of oil in a large, heavybottomed pot over medium-high heat. Add beef and cook, stirring occasionally, until browned, 4-5 minutes (for 8 servings, you may need to cook in batches depending on the size of your pot).
- Using a slotted spoon, transfer beef to bowl used for seasoning.



3 CARAMELIZE ONIONS

- Melt 4 TBSP butter (8 TBSP for 8 servings) in pot used for beef over medium heat.
- Add onions and ¼ cup water (½ cup for 8); cook, stirring occasionally, until browned and softened, 8-10 minutes. TIP: Be sure to scrape up any browned bits on the bottom of the pot as onions cook!
- Add garlic powder, thyme, 2 tsp sugar (4 tsp for 8), and a splash of water; cook, stirring occasionally, until caramelized. 2-3 minutes more. Season with salt and pepper.



4 START STEW

- Add beef, potatoes, and carrots to pot with onions. Stir to combine. Season with salt and pepper.
- Add Worcestershire sauce, stock concentrates, and 5 cups water (8 cups for 8 servings). Stir to combine.



5 FINISH STEW

- Bring **stew** to a boil, then cover and reduce heat to medium low. Cook until beef and veggies are tender, stirring halfway through, 40-45 minutes.
- Season with salt and pepper to taste.



6 MAKE CROSTINI

- While stew cooks, adjust oven rack to top position; heat broiler to high.
- Cut each **baguette** crosswise into 8 rounds for a total of 16 rounds (32 rounds for 8 servings).
- Cut Swiss cheese slices into 4 squares each for a total of 16 squares (32 squares for 8).
- Spread out baguette slices on a baking sheet; top each with one cheese square.
- Broil **crostini** on top rack until cheese is melted and lightly browned, 2-3 minutes. TIP: The broiler is a powerful tool! Keep an eye on the crostini to prevent burning.



7 SERVE

• Serve family style or divide **stew** between bowls and top with crostini (or serve on the side).

SHARE YOUR #HELLOFRESHPICS WITH US @HELLOFRESH

(646) 846-3663 | HELLOFRESH.COM

*Beef is fully cooked when internal temperature reaches 145°