



FRENCH ONION BEEF STEW

with Swiss Cheese Toasts

INGREDIENTS

4 PERSON | 8 PERSON



2 | 4
Onions



12 oz | 24 oz
Potatoes*



9 oz | 18 oz
Carrots



16 oz | 32 oz
Stew Beef



1 TBSP | 2 TBSP
Flour
Contains: Wheat



1 tsp | 2 tsp
Garlic Powder



1 tsp | 2 tsp
Dried Thyme



2 TBSP | 4 TBSP
Worcestershire
Sauce



4 | 8
Beef Stock
Concentrates



2 | 4
Demi-Baguettes
Contains: Soy, Wheat



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!



**FAMILY
DINNER**

Bring the gang together
over a wholesome meal
everyone will love.

PREP: 10 MIN | COOK: 60 MIN | CALORIES: 650



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, heavy-bottomed 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**).

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

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