



GRILLED GARLIC STEAK WITH SHISHITO PEPPERS

plus Lemony Feta Dip, Rosemary Potatoes & Arugula Salad

INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | 1 Cup
Cream Cheese
Contains: Milk



12 oz | 24 oz
Potatoes*



1 tsp | 2 tsp
Dried Rosemary



8 oz | 16 oz
Shishito Peppers



1 | 2
Demi-Baguette
Contains: Soy, Wheat



1 | 2
Lemon



¼ oz | ½ oz
Chives



1 Cup | 2 Cups
Feta Cheese
Contains: Milk



2 tsp | 4 tsp
Garlic Powder



10 oz | 20 oz
Bavette Steak



2 oz | 4 oz
Arugula



4 oz | 8 oz
Grape Tomatoes



5 tsp | 10 tsp
Balsamic Glaze



½ oz | 1 oz
Sliced Almonds
Contains: Tree Nuts



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

SHISHITO PEPPERS

A mostly sweet pepper ideal for snacking thanks to its thin, edible skin. Why mostly? One in ten may be spicy!



PREP: 10 MIN | COOK: 55 MIN | CALORIES: 1190



HELLO FRESH

BUST OUT

- Small bowl
- Grill
- 3 Large bowls
- Plastic wrap
- Aluminum foil
- Zester
- Paper towels

- Kosher salt
- Black pepper
- Cooking oil (2 TBSP | 2 TBSP)
- Olive oil (1 TBSP | 2 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.



1 START PREP & GRILL POTATOES

- Place **cream cheese packets** in a small bowl of warm water to soften.
- Preheat a **well-oiled grill (or grill pan)** to medium-high heat.
- **Wash and dry produce.**
- Cut **potatoes** into 1-inch-thick wedges; place in a large microwave-safe bowl. Toss with a **large drizzle of oil, rosemary, salt, and pepper**. Cover with plastic wrap; microwave until tender, 5-7 minutes.
- Arrange potatoes in a single layer in the center of a large piece of foil. Cinch into a packet and add to grill; grill until potatoes are cooked through, 60-90 seconds per side (grills can vary). **TIP: If using a grill pan, add microwaved potatoes to hot pan; cook, undisturbed, until grill marks form, 2-3 minutes per side.**



2 GRILL SHISHITO PEPPERS

- While potatoes cook, arrange **shishito peppers** in a single layer in the center of a second large piece of foil. Toss with a **drizzle of oil** and a **big pinch of salt**. Cinch into a packet and add to grill (or grill pan); grill until peppers are tender and slightly charred, 4-5 minutes per side.



3 FINISH PREP & START CROUTONS

- Halve **baguette**. Zest and quarter **lemon**. Mince **chives**.
- Brush cut sides of baguette with a **drizzle of oil**. (If using a grill pan, heat a **drizzle of oil over medium-high heat**.) Add baguette to grill (or grill pan), cut sides down. Grill until toasted, 1-2 minutes per side. **TIP: Watch carefully to prevent burning!**



4 MAKE DIP & PLATE APPETIZER

- Meanwhile, in a second large bowl, combine **cream cheese, feta, half the lemon zest, half the chives, half the garlic powder, 1 TBSP water, 2 tsp olive oil, and juice from two lemon wedges** until mostly smooth (2 TBSP water and 4 tsp olive oil for 4 servings). Transfer to a serving bowl and garnish with remaining chives and remaining lemon zest.
- Arrange **shishito peppers** on a serving platter. Serve with **lemony feta dip** and remaining lemon wedges on the side. Serve with your favorite beverage while you prepare the rest of the meal. **TIP: Prefer to serve with the main course? Keep peppers in foil packet and refrigerate dip until ready to serve.**



5 GRILL STEAK

- Pat **steak*** dry with paper towels. Rub with a **drizzle of oil** and season all over with **remaining garlic powder, salt, and pepper**.
- Add steak to grill (if using a grill pan, heat a **drizzle of oil over medium-high heat and work in batches if needed**); grill to desired doneness, 4-8 minutes per side. **TIP: Lower heat if steak begins to brown too quickly.**
- Transfer steak to a cutting board. Top each with **1/2 TBSP butter**; let rest for at least 5 minutes.



6 FINISH CROUTONS & MAKE SALAD

- While steak cooks, cut **grilled baguette** into 1/2-inch cubes.
- In a third large bowl, combine **arugula, tomatoes, croutons, a drizzle of olive oil (large drizzle for 4 servings), and as much balsamic glaze as you like**. Season with **salt and pepper**.



7 FINISH & SERVE

- Slice **steak** against the grain.
- Divide **steak, salad, and potatoes** between plates. Top salad with **almonds** and serve.

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

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