



# BAVETTE STEAK & SHERRY SHALLOT SAUCE

with Garlic Parmesan Potato Clusters & Mixed Greens

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



1 | 1  
Shallot



5 tsp | 10 tsp  
Sherry Vinegar



1 tsp | 2 tsp  
Garlic Powder



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk



10 oz | 20 oz  
Bavette Steak



1 | 2  
Beef Stock  
Concentrate



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



2 oz | 4 oz  
Mixed Greens



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

### SHERRY VINEGAR

Complex-tasting vinegar adds a touch of finesse to pan sauce.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 800



## RAISING THE STEAKS

Before prepping in Step 1, let your steak sit out at room temperature for up to an hour for more even cooking and extra juicy results.

## BUST OUT

- Small bowl
- Whisk
- Baking sheet
- 2 Large bowls
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (3 TBSP | 6 TBSP)
- Sugar (½ tsp | 1 tsp)
- Cooking oil (4 tsp | 4 tsp)
- 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 & MAKE VINAIGRETTE

- Adjust rack to middle position and preheat oven to 450 degrees. **Wash and dry produce.**
- Slice **potatoes** into ¼-inch-thick rounds. Halve, peel, and finely chop **half the shallot (all for 4 servings)**.
- In a small bowl, whisk together **half the vinegar (you'll use the rest later)**, **1 TBSP olive oil (2 TBSP for 4)**, and **½ tsp sugar (1 tsp for 4)**. Season with **salt and pepper**.



### 2 MAKE POTATO CLUSTERS

- **Lightly oil** a baking sheet.
- In a large bowl, combine **potatoes**, **garlic powder**, **2 TBSP olive oil (4 TBSP for 4 servings)**, a **couple big pinches of salt**, and **pepper**; toss until potatoes are completely coated. Arrange on prepared sheet into clusters (**about six slightly overlapping slices each**).
- Roast on middle rack for 12 minutes. Remove from oven; sprinkle with **Parmesan**.
- Return to oven; roast until potatoes are tender and cheese is lightly browned, 10-12 minutes more.



### 3 COOK STEAK

- While potatoes roast, pat **steak\*** dry with paper towels; season all over with **salt and pepper**.
- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 5-7 minutes per side.
- Turn off heat; transfer to a cutting board to rest. Wipe out pan.



### 4 MAKE SAUCE

- Heat a **drizzle of oil** in same pan over medium heat. Add **shallot**; cook, stirring, until softened, 1-2 minutes.
- Pour in **remaining vinegar**. Simmer until reduced by half, 30 seconds.
- Stir in **stock concentrate** and **¼ cup water (½ cup for 4 servings)**. Simmer until thickened, 2-3 minutes.
- Turn off heat. Stir in **sour cream** and **1 TBSP butter (2 TBSP for 4)** until melted and combined. Season with **salt and pepper**.



### 5 MAKE SALAD

- In a second large bowl, toss **mixed greens** with as much **vinaigrette** as you like. Season with **salt and pepper**.



### 6 FINISH & SERVE

- Slice **steak** against the grain.
- Divide steak, **potato clusters**, and **salad** between plates. Top steak with **sauce** and serve.

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