



ARGENTINIAN BAVETTE STEAK

with Chimichurri, Roasted Vegetables & Cheesy Bread

INGREDIENTS

2 PERSON | 4 PERSON



2 TBSP | 4 TBSP
Garlic Herb Butter
Contains: Milk



6 oz | 12 oz
Green Beans



1 | 2
Bell Pepper*



1 | 2
Red Onion



¼ oz | ½ oz
Parsley



1 tsp | 2 tsp
Garlic Powder



1 tsp | 2 tsp
Chili Powder



5 tsp | 5 tsp
Red Wine Vinegar



1 | 2
Ciabatta
Contains: Soy, Wheat



½ Cup | 1 Cup
Italian Cheese
Blend
Contains: Milk



10 oz | 20 oz
Bavette Steak



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

CHIMICHURRI

This traditional sauce from Argentina is tangy, herbaceous, and perfect for serving with steak



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 800



BUST OUT

- Small bowl
- Paper towels
- 2 Baking sheets
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Olive oil (1½ TBSP | 3 TBSP)

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 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. Bring **garlic herb butter** to room temperature. **Wash and dry produce.**
- Trim **green beans**, if necessary. Halve, core, and thinly slice **bell pepper** into strips. Halve, peel, and cut **onion** into ½-inch-thick wedges; mince a few wedges until you have 1 TBSP (2 TBSP for 4 servings). Finely chop **parsley**.
- Combine ¼ tsp **garlic powder** (½ tsp for 4) and ¼ tsp **chili powder** (½ tsp for 4) in a small bowl. (You'll use the rest of the garlic powder and chili powder later.)



2 ROAST VEGGIES

- Toss **green beans**, **bell pepper**, and **onion wedges** on a baking sheet with a **large drizzle of oil**, **remaining garlic powder**, **salt**, and **pepper**. Roast on middle rack until browned and tender, 15-20 minutes.



3 MAKE CHIMICHURRI

- Meanwhile, add **parsley**, **minced onion**, 1½ TBSP **olive oil** (3 TBSP for 4 servings), and 1 tsp **vinegar** (2 tsp for 4) to bowl with **reserved garlic powder** and **chili powder**. Stir to combine; season with **salt** and **pepper**. **TIP: Add a little more vinegar if you prefer a tangier chimichurri.**



4 PREP CHEESY BREAD

- Halve **ciabatta** lengthwise and spread with **half the garlic herb butter**. Place on a second baking sheet and top with **Italian cheese blend**. Set aside (you'll finish the cheesy bread in Step 6).



5 COOK STEAK

- Pat **steak*** dry with paper towels; season all over with **remaining chili powder**, **salt**, and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 4-7 minutes per side.
- Remove pan from heat. Add **remaining garlic herb butter** to pan; spoon melted butter over steak until coated. Transfer steak to a cutting board to rest for at least 5 minutes.



6 BROIL CHEESY BREAD

- When **veggies** are done, remove from oven. Heat broiler to high.
- Transfer baking sheet with **cheesy bread** to oven; broil until cheese is golden and bubbly, 2-3 minutes. **TIP: Watch carefully to make sure it doesn't burn!**



7 SERVE

- Slice **cheesy bread** on a diagonal into triangles. Slice **steak** against the grain.
- Divide steak, **veggies**, and cheesy bread between plates. Spoon **half the chimichurri** over steak. Serve with remaining chimichurri on the side for dipping.