

INGREDIENTS

2 PERSON | 4 PERSON



Granny Smith Apple



5 tsp | 10 tsp Balsamic Vinegar



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



1 TBSP | 1 TBSP Onion Powder



2 Slices | 4 Slices Gouda Cheese Contains: Milk



Shallot



Lemon

4 tsp | 8 tsp

Dijon Mustard

1tsp | 1tsp

Garlic Powder

2 | 4

Demi-Baguettes Contains: Soy, Wheat



1tsp | 1tsp





10 oz | 20 oz Beef Tenderloin Steak



Beef Stock Concentrates



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!

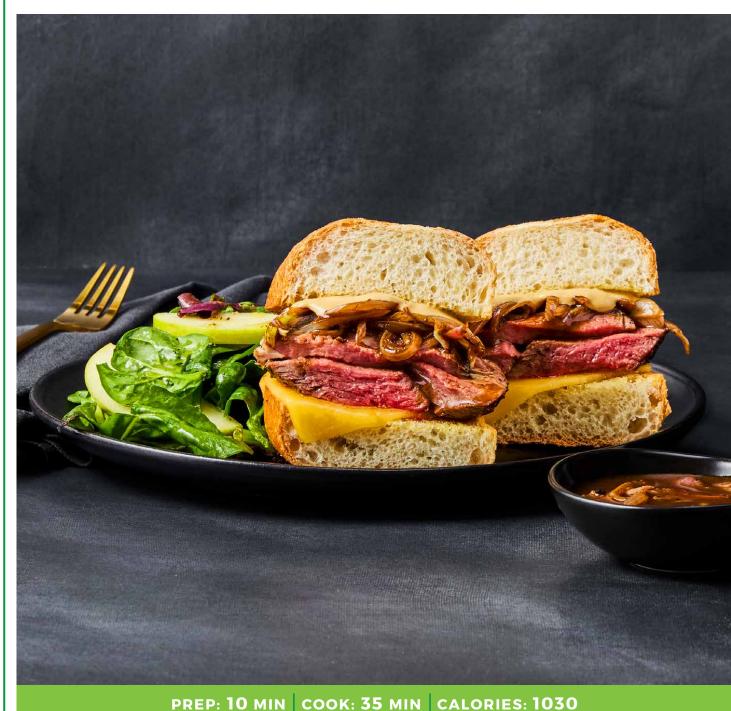
HELLO

AU JUS

French for "with juice," here it refers to a savory broth for dipping

BEEF TENDERLOIN & GOUDA SANDOS

plus Balsamic Au Jus & Mixed Greens Salad with Apple





BUST OUT

- 2 Small bowls
- Baking sheet
- · Paper towels
- Medium bowl
- Large pan
- Kosher salt
- · Black pepper
- Sugar (¼ tsp | ½ tsp)
- Cooking oil (1 TBSP | 1 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 PREP

- · Adjust rack to middle position and preheat oven to 425 degrees. Wash and dry produce.
- Halve, peel, and thinly slice shallot. Halve, core, and thinly slice apple. Halve lemon.



- · In a small bowl, combine vinegar, half the thyme, 2 TBSP water, 1/4 tsp sugar, and a big pinch of salt until salt and sugar are dissolved. (For 4 servings, use all the thyme, 4 TBSP water, and ½ tsp sugar.) Stir in shallot: set aside to pickle.
- In a separate small bowl, combine mayonnaise and mustard. Season **Dijonnaise** with salt and pepper to taste.



- Pat **beef*** dry with paper towels; season all over with half the garlic powder (all for 4 servings), half the onion powder (all for 4). a big pinch of salt, and pepper.
- Heat a large drizzle of oil in a large pan over medium-high heat. Add beef and cook to desired doneness, 4-7 minutes per side.
- Turn off heat: transfer to a cutting board to rest. Wipe out pan.



4 MAKE AU JUS

- Heat a **drizzle of oil** in same pan over medium heat. Add pickled shallot and its liquid, stock concentrates, and 1/4 cup water (1/3 cup for 4 servings) Cook, stirring occasionally, until shallot is softened, 4-5 minutes.
- Remove pan from heat: stir in 1 TBSP butter (2 TBSP for 4) until melted. Cover to keep warm.



5 MAKE SANDWICHES

- Halve **baguettes** lengthwise. Toast directly on middle rack until crisp, 2-3 minutes.
- Thinly slice **beef** against the grain.
- Once baguettes are toasted, transfer to a baking sheet: arrange cut sides up. Top bottom halves with **gouda** and beef. Bake on middle rack until cheese is melted, 2-3 minutes; transfer to a cutting board.
- · Using tongs or a slotted spoon, arrange shallot from pan over melted cheese (reserve au jus in pan). Spread top baquette halves with Dijonnaise. Close sandwiches.



• In a medium bowl (large bowl for 4 servings), combine mixed greens, apple, juice from half the lemon (whole lemon for 4), and 1 TBSP olive oil (2 TBSP for 4). Toss to coat. Season with salt and pepper to taste.



- Halve sandwiches crosswise. Pour au jus into small serving bowls.
- Divide sandwiches and salad between plates. Serve with au ius on the side. TIP: We like to dunk our sandwiches in the au jus before each bite!