



LOADED MASHED POTATO BAR

with sides & toppings for everyone to build their perfect plate

INGREDIENTS

2 PERSON | 4 PERSON



16 oz | 32 oz
Potatoes*



4 oz | 8 oz
Bacon



6 oz | 12 oz
Green Beans



1 | 2
Corn



2 | 4
Scallions



2 TBSP | 4 TBSP
Flour
Contains: Wheat



2 | 4
Chicken Stock
Concentrates



4 1/2 TBSP | 9 TBSP
Sour Cream
Contains: Milk



1 | 2
Crispy Fried Onions
Contains: Wheat



1/2 Cup | 1 Cup
White Cheddar
Cheese
Contains: Milk



2 TBSP | 4 TBSP
Truffle Butter
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.



HelloCustom

If you chose to modify your meal, follow the
HelloCustom instructions on the flip side of this card.



8 oz | 16 oz
Broccoli
Calories: 1310



10 oz | 20 oz
Ranch Steak
Calories: 1480



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1260



BUST OUT

- Medium pot
- Strainer
- Medium pan
- Paper towels
- Baking sheet (or 2 baking sheets) [🍳]
- Small bowl
- Whisk
- Potato masher

- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp) (2 tsp | 2 tsp) [🍳] [🍳]
- Butter (4 TBSP | 8 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 BOIL POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Place in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 10-15 minutes. Reserve **½ cup potato cooking liquid**, then drain.
- Return potatoes to pot and keep covered off heat until ready to mash in Step 6.

- 🍳 If using broccoli, adjust racks to top and middle positions.



2 COOK BACON

- While potatoes cook, heat a medium dry pan over medium-high heat. Add **bacon***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan.
- Once cool enough to handle, roughly chop. **TIP: If you added any other items to your meal (apps, sides, and/or dessert), you can get started on them now!**



3 PREP & ROAST GREEN BEANS

- Meanwhile, trim **green beans** if necessary. Drain **corn**; pat dry with paper towels. Trim and thinly slice **scallions**, separating whites from greens.
- Toss green beans on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast on top rack until browned and tender, 12-15 minutes.
- 🍳 Cut **broccoli** into bite-size pieces if necessary. Toss on a separate baking sheet with a **drizzle of oil, salt, and pepper**. Roast on middle rack until browned and tender, 15-20 minutes.



4 CHAR CORN

- Heat a **drizzle of oil** in pan used for bacon over high heat. Add **corn** and cook, stirring occasionally, until golden and lightly charred in spots, 4-6 minutes. Taste and season with **salt and pepper**.
- Turn off heat; transfer to a small bowl. Wipe out pan.

- 🍳 Once corn is done, pat **steak*** dry with paper towels and season all over with **salt and pepper**. Heat pan used for corn over medium-high heat. When hot, add a **drizzle of oil**. Add steak and cook to desired doneness, 3-6 minutes per side. Turn off heat; transfer to a cutting board. Wash out pan.



5 MAKE GRAVY

- Melt **2 TBSP plain butter** (4 TBSP for 4 servings) in pan used for corn over medium heat. Add **scallion whites**; cook, stirring, until softened, 1-2 minutes. Sprinkle with **flour** and stir vigorously to combine.
- Whisk in **stock concentrates** and **1 cup water** (2 cups for 4); bring to a simmer and cook, whisking constantly, until thickened, 3-4 minutes. **TIP: If the gravy is too thick, add more water a splash at a time.**
- Taste and season with **salt and pepper**.

- 🍳 Use pan used for steak here.



6 MASH POTATOES

- To pot with **potatoes**, add **one packet of sour cream** and **2 TBSP plain butter** (two packets of sour cream and 4 TBSP plain butter for 4 servings). **TIP: If you like truffle, feel free to swap in the truffle butter for the plain butter and skip serving it on the side!**
- Mash until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed. Season with **salt and pepper**.



7 SERVE

- Serve **mashed potatoes, bacon, green beans, corn, scallion greens, gravy, crispy fried onions, cheddar, truffle butter, and remaining sour cream** family style for everyone to build their own mashed potato bowls.
- 🍳 Serve **broccoli** alongside **mashed potato bar**.
- 🍳 Thinly slice **steak** against the grain. Serve alongside mashed potato bar.

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

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