



HERB BUTTER-GRILLED STEAK WITH POTATO SALAD

plus Lemony Greens & Grape Tomatoes

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



4 oz | 8 oz
Grape Tomatoes



¼ oz | ½ oz
Parsley



1 | 2
Lemon



1 | 2
Baby Lettuce



10 oz | 20 oz
Bavette Steak



1 tsp | 2 tsp
Garlic Powder



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



4 tsp | 8 tsp
Dijon Mustard



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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*The ingredient you received may be a different color.

HELLO

COMPOUND BUTTER

In Step 3, you'll make a compound butter with parsley and lemon. Try variations for other meals!



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 910



RAISING THE STEAKS

Steaks naturally have lines running through them. For maximum tenderness, slice perpendicular to them (“against the grain”).

BUST OUT

- Grill
 - Small bowl
 - Medium pot
 - Paper towels
 - Strainer
 - Plastic wrap
 - 2 Large bowls
 - Whisk
 - Zester
-
- Kosher salt
 - Black pepper
 - Cooking oil (1 tsp | 1 tsp)
 - Olive oil (3 TBSP | 6 TBSP)
 - Butter (2 TBSP | 4 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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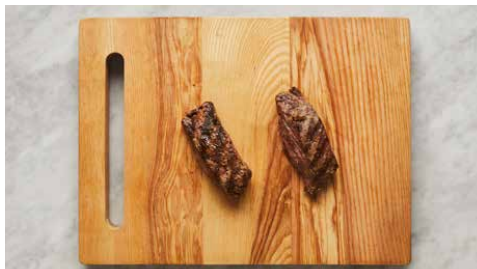
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1 COOK POTATOES

- Preheat a **well-oiled** grill to medium-high heat. (TIP: **If using a grill pan, you'll heat it in Step 2.**) **Wash and dry produce.**
- Dice **potatoes** into ¾-inch pieces. Place in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until fork-tender, 10-12 minutes. Drain and rinse under cold water; transfer to a large bowl and let cool completely. TIP: **Spread potatoes out around edges of the bowl to help them cool more quickly.**



4 GRILL STEAK

- Pat **steak*** dry with paper towels. Season all over with **garlic powder, salt, and pepper.**
- Add steak to grill (or grill pan, working in batches for 4 servings if needed); grill to desired doneness, 4-8 minutes per side (grills can vary).
- Transfer steak to a cutting board to rest for at least 5 minutes.



2 PREP

- While potatoes cook, roughly chop **parsley**. Zest and quarter **lemon** (for 4 servings, zest one lemon and quarter both). Trim and discard root end from **lettuce**; roughly chop leaves. Quarter **tomatoes**. TIP: **If using a grill pan, add a drizzle of oil and heat over medium-high heat now.**



5 MAKE SALADS

- To bowl with **cooled potatoes**, add **mayonnaise, half the mustard, remaining parsley, and juice from one lemon wedge (two wedges for 4 servings)**; stir to combine. Season with **salt and pepper**. Cover with plastic wrap and refrigerate until ready to serve.
- In a second large bowl, whisk together remaining mustard, **3 TBSP olive oil**, and juice from two lemon wedges (**6 TBSP olive oil and four wedges for 4**); season with **salt and pepper**. Add **lettuce and tomatoes** to bowl; toss to coat.



3 MIX BUTTER

- Place **2 TBSP butter** (4 TBSP for 4 servings) in a small microwave-safe bowl. Microwave until just softened, 10-15 seconds.
- Stir in **half the parsley** and a **pinch of lemon zest** (big pinch of zest for 4) until combined. Set aside.



6 FINISH & SERVE

- Slice **steak** against the grain.
- Divide steak, **green salad**, and **potato salad** between plates. Top steak with **herb butter** and **juice from remaining lemon wedges**. Sprinkle green salad with **Parmesan** and serve.

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