



BAVETTE STEAK & CREAMY HORSERADISH SAUCE

with Crispy Onion Petals, Fingerling Potatoes & Broccoli

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Fingerling Potatoes



8 oz | 16 oz
Broccoli



1 | 1
Lemon



1 | 2
Onion



1 tsp | 2 tsp
Garlic Powder



1 tsp | 1 tsp
Dried Thyme



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1½ oz | 3 oz
Creamy Horseradish
Sauce
Contains: Eggs



2 tsp | 4 tsp
Dijon Mustard



10 oz | 20 oz
Bavette Steak



1 TBSP | 2 TBSP
Bold & Savory Steak
Spice



1 Cup | 2 Cups
Panko
Breadcrumbs
Contains: Wheat



82 g | 164 g
Tempura Batter Mix
Contains: Eggs, Milk,
Wheat



1 TBSP | 2 TBSP
Fry Seasoning



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
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HELLO

CRISPY ONION PETALS

Tempura-battered onion wedge slices taste like crispy onion rings (but they're easier to fry!).



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 1330



BUST OUT

- Baking sheet
- Small bowl
- Large bowl
- Medium bowl
- Whisk
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP + more for frying)

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 (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Halve **potatoes** lengthwise. Cut **broccoli** into bite-size pieces if necessary. Quarter **lemon**. Halve, peel, and slice **onion** into 1-inch wedges; separate layers to create **onion petals**.



2 ROAST VEGGIES

- Toss **potatoes** on one side of a baking sheet with a **drizzle of oil, garlic powder, half the thyme (all for 4 servings), salt, and pepper.**
- Toss **broccoli** on empty side of sheet with a **drizzle of oil, salt, and pepper.**
- Roast on middle rack for 20-25 minutes. (**For 4, spread potatoes and broccoli out across two baking sheets. Roast on top and middle racks, swapping positions halfway through.**)



3 MIX SAUCE & BATTER

- Meanwhile, in a small bowl (**medium bowl for 4 servings**), combine **mayonnaise, sour cream, horseradish sauce, mustard,** and a **squeeze of lemon juice.** (**TIP: Add more lemon juice for a tangier sauce!**) Taste and season with **salt and pepper.**
- Place **panko** in a large bowl.
- In a medium bowl (**second medium bowl for 4**), combine **tempura batter mix, Fry Seasoning, ½ cup cold water (1 cup for 4), salt, and pepper;** whisk until smooth.



4 COAT ONION PETALS

- Add **onion petals** to bowl with **batter;** stir until evenly coated.
- Working a few pieces at a time, let any excess batter drip off. Add onion petals to bowl with **panko;** gently toss until evenly coated.
- Transfer **coated onion petals** to a plate.



5 COOK STEAK

- Pat **steak*** dry with paper towels and season all over with **Steak Spice, salt, and pepper;** rub to evenly coat.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 5-7 minutes per side.
- Transfer to a cutting board to rest for at least 5 minutes.



6 FRY ONION PETALS

- Heat a **½-inch layer of oil** in a large pan over medium-high heat. Once oil is hot enough that a **drop of batter** sizzles when added to pan, add **coated onion petals** in an even layer. **TIP: Don't overcrowd the pan! You may need to work in batches.**
- Cook until petals begin to brown, 1-3 minutes. (**Lower heat if petals begin to brown too quickly.**) Flip and cook until golden brown all over, 1-2 minutes more.
- Transfer **crispy onion petals** to a paper-towel-lined plate. Season with **salt.**



7 FINISH & SERVE

- Slice **steak** against the grain.
- Divide steak, **potatoes, broccoli,** and **crispy onion petals** between plates. Spoon as much **creamy horseradish sauce** as you like over steak; serve with any **remaining lemon wedges** and any remaining sauce on the side for dipping.

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