

INGREDIENTS

2 PERSON | 4 PERSON



Potatoes*



½ oz |1 oz Sliced Almonds **Contains: Tree Nuts**



Fig Jam





Green Beans



10 oz | 20 oz Bavette Steak



5 tsp | 10 tsp Balsamic Vinegar



Concentrate





ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP OR GIVE US A CALL AT (646) 846-3663.

*The ingredient you received may be a different color.

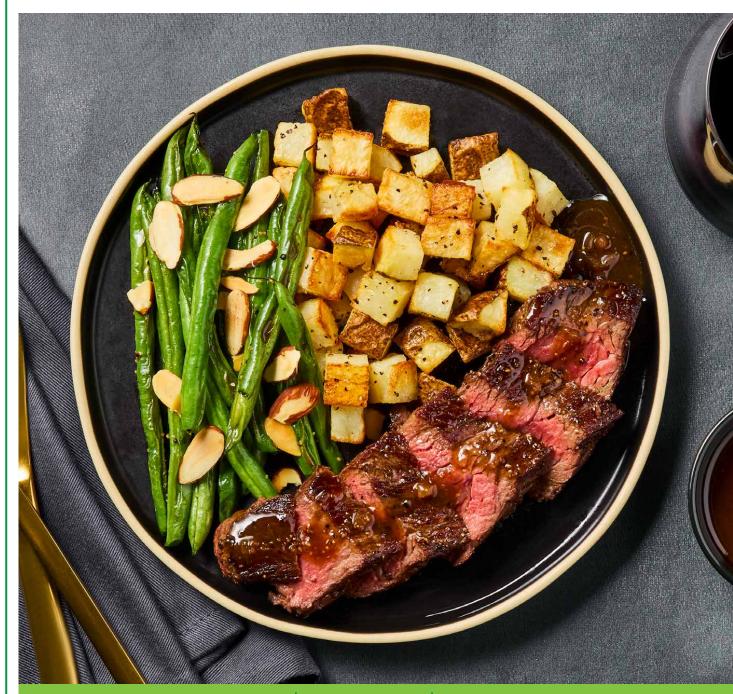
HELLO

ON THE SIDE

Two satisfying sides—tender green beans and crisp roasted potatoes—pair beautifully with seared steak and a savory-sweet fig sauce.

BAVETTE STEAK WITH TANGY FIG SAUCE

plus Almond Green Beans & Roasted Potatoes



PREP: 10 MIN COOK: 35 MIN CALORIES: 700



THAT'S MY JAM

If the fig jam doesn't immediately dissolve when you add it to the pan in Step 6, break up any clumps into smaller pieces.

Eventually, they'll melt into a sweet, tangy sauce.

BUST OUT

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

HOW WAS YOUR MEAL?



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1 PREP

- Adjust racks to middle and top positions and preheat oven to 450 degrees. Wash and dry produce.
- Dice potatoes into ½-inch pieces.
 Halve, peel, and mince half the shallot (all for 4 servings).



2 ROAST POTATOES

- Toss potatoes on a baking sheet with a large drizzle of olive oil; season generously with salt and pepper.
- Roast on middle rack until browned and tender, 20-25 minutes (you'll start the green beans after 15 minutes).



3 ROAST GREEN BEANS

- Meanwhile, toss green beans on a second baking sheet with a drizzle of olive oil, salt, and pepper.
- Once potatoes have roasted 15 minutes, place green beans on top rack. Roast until tender and lightly browned, 10-12 minutes.



4 TOAST ALMONDS

- While green beans roast, add almonds to a large dry pan over medium-high heat. Toast, stirring, until lightly browned, 2-4 minutes.
- Turn off heat: transfer to a small bowl.



5 COOK STEAK

- Pat steak* dry with paper towels. Season generously with salt and pepper.
- Heat a large drizzle of oil in pan used for almonds over medium-high heat. Add steak and cook to desired doneness, 5-7 minutes per side.
- Turn off heat; transfer to a cutting board. Wash out pan.



- Add a drizzle of oil and minced shallot to same pan over medium-high heat. Cook, stirring, until softened, 1-2 minutes.
- Stir in ¼ cup water (½ cup for 4 servings), vinegar, jam, and stock concentrate. Bring to a simmer and cook until thickened, 2-3 minutes. Turn off heat. Stir in 1 TBSP butter (2 TBSP for 4) and season with salt and pepper.
- Slice steak against the grain. Divide between plates along with potatoes and green beans. Sprinkle green beans with toasted almonds, drizzle steak with pan sauce, and serve.