



BALSAMIC-GLAZED STEAK TAGLIATA

FAST & FRESH

Garlic-Herb Potatoes & Caesar Salad

BOX TO PLATE: 15 MINUTES

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

2 PERSON | 4 PERSON

- Large bowls
 - Paper towels
 - Plastic wrap
 - Large pan
 - Kosher salt
 - Black pepper
 - Cooking oil (1 tsp | 1 tsp)
 - Butter (2 TBSP | 4 TBSP)
- Contains: Milk



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CALORIES: 680

1 ZAP



12 oz | 24 oz
Potatoes



1 | 2
Lemon



1 TBSP | 2 TBSP
Italian Seasoning



1 tsp | 2 tsp
Garlic Powder

- Wash and dry produce.
- Dice **potatoes** into 1-inch pieces. Quarter **lemon**.
- In a large microwave-safe bowl, combine **potatoes**, **garlic powder**, **half the Italian Seasoning** (you'll use the rest in the next step), **salt**, and **pepper**. Add **2 TBSP butter** (4 TBSP for 4) and cover with plastic wrap. Microwave until almost tender, 4 minutes (you'll finish the potatoes in Step 2). Keep covered.



2 SIZZLE



10 oz | 20 oz
Ranch Steak

- Pat **steak*** dry. Season with **remaining Italian Seasoning**, **salt**, and **pepper**. Drizzle **oil** in a hot large pan. Add **steak** and cook to desired doneness, 3-6 minutes per side. Turn off heat; transfer to a cutting board. Wipe out pan.
- Carefully remove plastic wrap from bowl with **microwaved potatoes**. Add **potatoes** to pan used for steak over medium-high heat. Cook, stirring occasionally, until fork-tender, 1-2 minutes.



3 TOSS



2 oz | 4 oz
Mixed Greens



1.5 oz | 3 oz
Caesar Dressing
Contains: Eggs,
Fish, Milk



1 | 2
Croutons
Contains: Milk,
Wheat



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk

- Meanwhile, in a second large bowl, toss **mixed greens**, **dressing**, **croutons**, **half the cheese**, a **squeeze of lemon** (big squeeze for 4), **salt**, and **pepper** until coated. **TIP: If you like, crush croutons in the bag with your hands before using.**



4 SERVE



5 tsp | 10 tsp
Balsamic Glaze

- Thinly slice **steak** against the grain.
- Drizzle **steak** with as much **balsamic glaze** as you like and top **salad** with **remaining cheese**. Serve with **potatoes** and **remaining lemon wedges**.



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