



# FANCY FRENCH ONION BEEF TENDERLOIN

with Rosemary Potato Wedges, Lemony Asparagus & Horseradish Cream

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



¼ oz | ¼ oz  
Rosemary



1 | 2  
Onion



1 | 2  
Lemon



6 oz | 12 oz  
Asparagus



1 tsp | 2 tsp  
Dried Thyme



1 | 2  
Beef Stock  
Concentrate



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



1 oz | 2 oz  
Creamy Horseradish  
Sauce  
Contains: Eggs



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



10 oz | 20 oz  
Beef Tenderloin  
Steaks



1 tsp | 2 tsp  
Garlic Powder



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

### FRENCH ONION

Thyme (and time) help spotlight caramelized onion's savory-sweet potential.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 780



## BUST OUT

- Zester
- Baking sheet
- Medium pan
- 2 Medium bowls
- Plastic wrap
- Paper towels

- Kosher salt
  - Black pepper
  - Cooking oil (4 tsp | 4 tsp)
  - Sugar (1 tsp | 2 tsp)
  - 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.



### 1 PREP

- Adjust rack to middle position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Strip **rosemary leaves** from stems; finely chop leaves until you have ¼ tsp (½ tsp for 4). (**We sent more; save the rest for another use!**) Halve, peel, and thinly slice **onion**. Zest and quarter **lemon**. Trim and discard woody bottom ends from **asparagus**.



### 2 ROAST POTATOES

- Toss **potatoes** on one side of a baking sheet with a **drizzle of oil, chopped rosemary,** and a **big pinch of salt and pepper**. Spread out in a single layer.
- Roast on middle rack for 16 minutes (**you'll add the asparagus then**). (**For 4 servings, spread potatoes out across entire sheet.**)



### 3 MAKE SAUCY ONION

- Meanwhile, heat a **drizzle of oil** in a medium, preferably nonstick, pan (**use a large, preferably nonstick, pan for 4 servings**) over medium-high heat. Add **onion** and ¼ tsp **thyme** (½ tsp for 4); cook, stirring occasionally, until browned and softened, 5-8 minutes.
- Stir in **stock concentrate, ¼ cup water, 1 tsp sugar,** and **1 tsp lemon juice** (for 4, use ½ cup water, 2 tsp sugar, and 2 tsp lemon juice). Cook until thickened and saucy, 2-3 minutes more.
- Remove from heat; stir in **1 TBSP butter** (2 TBSP for 4) until melted. Taste and season with **salt** and **pepper** if desired. Transfer to a medium microwave-safe bowl; tightly cover with plastic wrap. Rinse and wipe out pan.



### 4 MIX SAUCE & SEASON BEEF

- While onion cooks, in a second medium bowl, combine **sour cream, horseradish sauce, mayonnaise,** and a **squeeze of lemon juice**. Season with **salt** and **pepper** to taste.
- Pat **beef\*** dry with paper towels and season generously all over with **garlic powder, ½ tsp thyme** (1 tsp for 4 servings), **salt,** and **pepper**. (**Be sure to measure the thyme—we sent more!**)



### 5 ROAST ASPARAGUS

- Once potatoes have roasted 16 minutes, remove sheet from oven. Carefully toss **asparagus** on opposite side with a **drizzle of oil, salt,** and **pepper**. Return to middle rack and roast until potatoes are golden brown and asparagus is lightly browned and tender, 10-12 minutes more. (**For 4 servings, leave potatoes roasting; add asparagus to a second baking sheet and roast on top rack.**)



### 6 COOK BEEF

- Heat a **drizzle of oil** in pan used for onion over medium-high heat. Add **beef** and cook to desired doneness, 4-7 minutes per side.
- Transfer to a cutting board and let rest for a few minutes.



### 7 FINISH & SERVE

- If necessary, reheat **saucy onion** in the microwave, 15-20 seconds.
- Toss **asparagus** with as much **lemon zest** as you like.
- Slice **beef** against the grain.
- Divide beef, asparagus, and **potatoes** between plates. Top potatoes with saucy onion and drizzle beef with as much **horseradish cream** as you like. Serve with **remaining lemon wedges** on the side.

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\*Beef is fully cooked when internal temperature reaches 145°.