



# SIZZLING GARLIC HERB BUTTER STEAK

with Potato Wedges plus Honey-Glazed Peas & Carrots

## INGREDIENTS

2 PERSON | 4 PERSON



9 oz | 18 oz  
Carrots



1 TBSP | 2 TBSP  
Fry Seasoning



2 Clove(s) | 4 Clove(s)  
Garlic



1 TBSP | 2 TBSP  
Worcestershire  
Sauce



4 oz | 8 oz  
Peas



2 tsp | 4 tsp  
Honey



12 oz | 24 oz  
Potatoes\*



10 oz | 20 oz  
Ranch Steak



1 tsp | 2 tsp  
Dried Thyme



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.



## HelloCustom

If you chose to modify your meal, follow the  
HelloCustom instructions on the flip side of this card.



8 oz | 16 oz  
Broccoli



6 oz | 12 oz  
Green Beans

Calories: 720

Calories: 700



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 800



HELLO

## WORCESTERSHIRE SAUCE

An umami-packed ingredient that adds extra-savory depth of flavor to herbed butter

### RAISING THE STEAKS

Before you start dinner, let your steak sit out at room temperature for up to an hour for more even cooking and extra-juicy results.

### BUST OUT

- Small bowl
- Large pan
- Peeler
- Paper towels
- Large bowl
- Small pot
- Baking sheet
- Kosher Salt
- Cooking Oil
- Black Pepper
- Butter  
Contains: Milk

### MORE IS MORE

If you upgraded your meal to double your protein or veggies, 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. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

*For HelloCustom nutritional information, please refer to HelloFresh.com.*

### HOW WAS YOUR MEAL?



Scan here to rate your recipe!



Share your **#HelloFreshPics** with us **@HelloFresh**

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



### 1 START PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Place **4 TBSP plain butter (8 TBSP for 4)** in a small microwave-safe bowl; bring to room temperature.
- Cut **potatoes** into ½-inch-thick wedges. Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces.

- Trim **green beans** if necessary or cut **broccoli** into bite-size pieces if necessary. **(Save potatoes for another use.)**



### 4 COOK STEAK

- Pat **steak\*** dry with paper towels and season with **salt** and **pepper**. Heat a **drizzle of oil** in pan used for garlic over medium-high heat. Add steak and cook to desired doneness, 3-6 minutes per side.
- In the last minute of cooking, add **1 TBSP garlic herb butter (2 TBSP for 4 servings)** to pan; let melt and spoon over steak until coated.
- Transfer steak to a cutting board to rest.



### 2 ROAST VEGGIES

- In a large bowl, toss **potatoes** with a **drizzle of oil, Fry Seasoning, salt, and pepper**; transfer to one side of a baking sheet. Toss **carrots** on empty side of sheet with a **drizzle of oil, salt, and pepper**. **(For 4 servings, spread potatoes across entire sheet; toss carrots on a separate sheet.)**
- Roast on top rack until tender and browned, 20-25 minutes. **(For 4, roast potatoes on top rack and carrots on middle rack.)**
- Swap in **green beans** for potatoes; toss as instructed. Roast **carrots (without green beans)** for 8 minutes. Remove sheet from oven and carefully add green beans to empty side. Roast 12-15 minutes more. Swap in **broccoli** for potatoes; toss as instructed. Roast **carrots (without broccoli)** for 5 minutes. Remove sheet from oven and carefully add broccoli to empty side. Roast 15-20 minutes more.



### 5 GLAZE PEAS & CARROTS

- Once veggies are done roasting, melt **1 TBSP plain butter (2 TBSP for 4 servings)** in a small pot over medium-high heat.
- Add **peas** and cook, stirring occasionally, until warmed through, 1 minute. Remove from heat; stir in **roasted carrots and honey** until coated. Season with **salt** and **pepper** to taste.



### 3 MAKE GARLIC HERB BUTTER

- Peel and mince **garlic**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add garlic and **thyme**; cook, stirring, until fragrant, 1-2 minutes. Turn off heat; carefully transfer to bowl with **plain butter**. Wipe out pan; let cool slightly.
- Mash **butter mixture** with a fork. **(TIP: If butter is not yet softened, microwave for 10 seconds.)** Stir in **Worcestershire sauce** and a **pinch of pepper** until combined.



### 6 FINISH & SERVE

- Thinly slice **steak** against the grain.
- Divide steak, **glazed peas and carrots**, and **potato wedges** between plates. Top steak with as much **remaining garlic herb butter** as you like and serve. **TIP: Store any leftover garlic herb butter in an airtight container in the fridge for up to 5 days.**