

# **INGREDIENTS**

2 PERSON | 4 PERSON



Carrots

1 TBSP | 2 TBSP

Worcestershire Sauce

> 12 oz | 24 oz Potatoes\*



1 TBSP | 2 TBSP Fry Seasoning



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



4 oz | 8 oz



2 tsp | 4 tsp Honey



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.







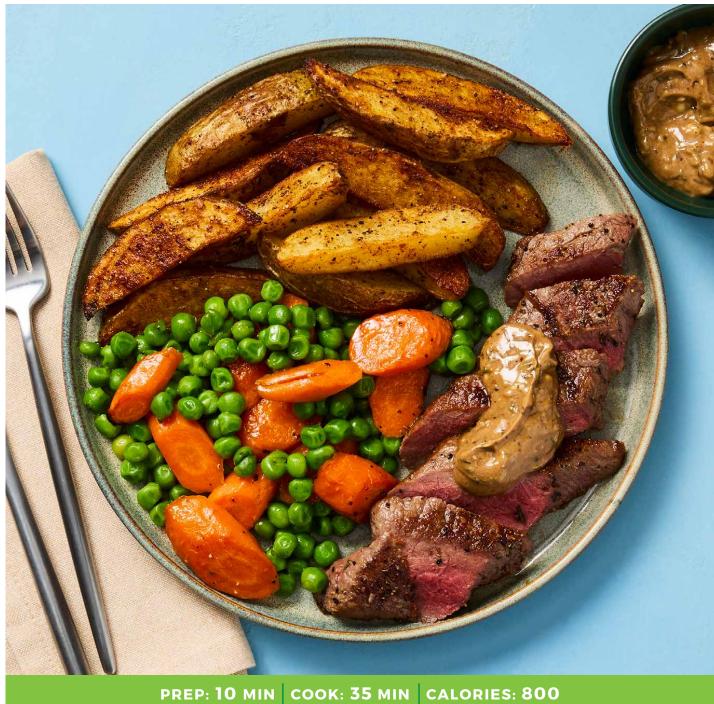
6 oz | 12 oz Green Beans



G Calories: 700

# SIZZLING GARLIC HERB BUTTER STEAK

with Potato Wedges plus Honey-Glazed Peas & Carrots





# **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 Small pot
- Large bowl
- Baking sheet
- Kosher Salt
- Black Pepper
- · Cooking Oil
- 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.

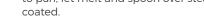
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## **1 START PREP**

- 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.)



## **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.



- 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.



## **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 mediumhigh 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
- Transfer steak to a cutting board to rest.



- 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.



#### **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.