



BALSAMIC-GLAZED STRIP STEAK

with Creamed Spinach and Roasted Potatoes



HELLO
BALSAMIC GLAZE
 A vinegar reduction with a sweet and tart flavor

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 950

-  Yukon Gold Potatoes
-  Garlic
-  Flour
(Contains: Wheat)
-  Parmesan Cheese
(Contains: Milk)
-  New York Strip Steak
-  Parsley
-  Beef Demi-Glace
(Contains: Milk)
-  Herbs de Provence
-  Baby Spinach
-  Milk
(Contains: Milk)
-  Monterey Jack Cheese
(Contains: Milk)
-  Shallot
-  Balsamic Glaze

START STRONG

Milk can bubble over easily when heated, so keep an eye on it as it simmers, stirring if it seems like it might rise.

BUST OUT

- Baking sheet
- Paper towel
- Aluminum foil
- Medium pot
- Medium pan
- Olive oil (8 tsp | 16 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Herbs de Provence 1 tsp | 2 tsp
- Garlic 2 Cloves | 2 Cloves
- Baby Spinach 5 oz | 5 oz
- Flour 1 TBSP | 1 TBSP
- Milk ½ Cup | ½ Cup
- Parmesan Cheese ¼ Cup | ½ Cup
- Monterey Jack Cheese ¼ Cup | ¼ Cup
- New York Strip Steak 12 oz | 24 oz
- Shallot 1 | 2
- Parsley ¼ oz | ¼ oz
- Beef Demi-Glace 1 | 2
- Balsamic Glaze 1 TBSP | 2 TBSP

HELLO WINE



PAIR WITH
Matrick California Red Blend, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

HelloFRESH



1 ROAST POTATOES

Wash and dry all produce. Adjust rack to middle position and preheat oven to 425 degrees. Line a baking sheet with aluminum foil. Quarter **potatoes**, then place on lined sheet. Toss with a large drizzle of **olive oil**, **½ tsp herbs de Provence** (we'll use the rest later), **salt**, and **pepper**. Roast in oven until crisp, 20-25 minutes.



4 COOK STEAK

Heat a large drizzle of **olive oil** in a medium pan over medium-high heat. Pat **steak** dry with a paper towel. Season all over with **salt**, **pepper**, and remaining **herbs de Provence**. Cook in pan until nicely browned on bottom, 6-7 minutes, then flip and cook on other side to desired doneness, 5-6 minutes more. Transfer to a cutting board and let rest.



2 PREP AND COOK GARLIC

Meanwhile, roughly chop **garlic**. Heat **1 TBSP olive oil** in a medium pot over medium-high heat. Add garlic and cook, stirring, until fragrant, about 30 seconds.



5 MAKE SAUCE

While steak cooks, peel, halve, and thinly slice **shallot**. Pick **parsley leaves** and roughly chop; discard stems. Once steak is done, add a drizzle of **olive oil** to same pan over medium-high heat. Add shallot and cook until just softened, 1-2 minutes. Reduce heat to medium low and stir in **demi-glace**, **1 TBSP balsamic glaze** (we sent more), and **2 TBSP water**. Season with **salt** and **pepper**.



3 CREAM SPINACH

Add **spinach** to pot and cook until just wilted, 1-2 minutes. Add **flour** and **½ cup milk** (we sent more) and stir well. Season with **salt** and **pepper**. Bring to a simmer and let bubble, stirring occasionally, until thick, 2 minutes. Stir in both **cheeses**. Simmer until creamy and thick, about 2 minutes. Season with salt and pepper. Keep covered off heat.



6 FINISH AND PLATE

Bring **sauce** to a simmer, then reduce heat to low. Add half the **parsley** and **1 TBSP butter**, stirring to melt. Add up to 1 TBSP more water if sauce is stiff. Slice **steak**. Divide between plates along with **potatoes** and **spinach** (you may need to reheat it). Drizzle with sauce and garnish with remaining parsley.

SUPERB!

Drizzle the leftover balsamic glaze on ice cream or fruit for dessert.

Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com | hello@hellofresh.com

WK18NJ-11