



BAVETTE STEAK IN A DEMI-GLACE SAUCE

with Caramelized Onion Mashed Potatoes & Roasted Green Beans

GOURMET

INGREDIENTS

2 PERSON | 4 PERSON



6 oz | 12 oz
Green Beans



16 oz | 32 oz
Yukon Gold Potatoes*



1 | 1
Yellow Onion



1 Clove | 2 Cloves
Garlic



6 TBSP | 12 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Bavette Steak



1 | 2
Beef
Demi-Glace
Contains: Milk



2 tsp | 4 tsp
Dijon Mustard

* The ingredient you received may be a different color.

HELLO

YUKON GOLD POTATOES

These tender, buttery spuds help you strike culinary gold.



PREP: 5 MIN | COOK: 40 MIN | CALORIES: 910



ALLIUM-AZING

We like to cook sliced onion slowly (like in step 3) so it develops a rich brown color and deep flavor. If yours begins to brown too quickly or sticks to the bottom of your pan, stir in an extra splash of water and keep stirring away.

BUST OUT

- Peeler
- Medium pot
- Baking sheet
- Strainer
- Potato masher
- Large pan
- Small bowl
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 TBSP | 2 TBSP)
- Sugar (1 tsp | 1 tsp)
- Butter (1 TBSP | 1 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Peel and dice **potatoes** into ½-inch pieces. (TIP: For speedier spud prep, skip the peeling.) Trim **green beans** if necessary. Halve, peel, and thinly slice **onion**. Peel and mince **garlic**.



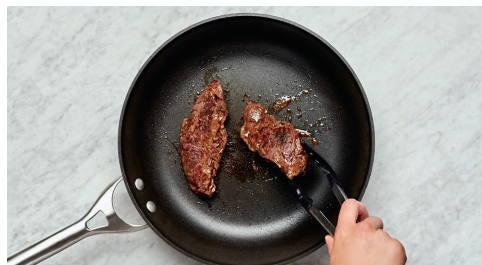
2 COOK POTATOES & BEANS

- Place **potatoes** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes.
- Meanwhile, toss **green beans** on a baking sheet with a **large drizzle of oil, salt, and pepper**. Roast until browned and tender, 12-15 minutes.
- Once potatoes are tender, drain and return potatoes to pot. Mash with **sour cream** until smooth. Season with **salt and pepper**.
- Keep covered off heat until ready to serve.



3 CARAMELIZE ONION

- While potatoes and green beans cook, heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **onion** and cook, stirring occasionally, until browned and softened, 8-10 minutes.
- Add **1 tsp sugar** and a **splash of water**; cook until caramelized, 2-3 minutes more. Season with **salt and pepper**. Turn off heat; transfer to a small bowl. Wipe out pan.



4 COOK STEAK

- Pat **steak*** dry with paper towels; season with **salt and pepper**.
- Heat a **large drizzle of oil** in pan used for onion over medium-high heat. Add steak and cook to desired doneness, 5-7 minutes per side.
- Transfer to a cutting board to rest.



5 MAKE SAUCE

- Melt **1 TBSP butter** in pan used for steak over medium-high heat. Add **garlic** and cook until fragrant, 30 seconds.
- Stir in **demi-glace** and **¼ cup water** (½ cup for 4 servings). Bring to a boil, then reduce to a simmer.
- Stir in **mustard**. Simmer until thickened, 2-3 minutes. Season with **salt and pepper**.



6 FINISH & SERVE

- Slice **steak** against the grain.
- Divide **mashed potatoes, green beans, and steak** between plates. Top mashed potatoes with **caramelized onion**. Top steak with **demi-glace sauce** and serve.

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