



BAVETTE STEAK & ROASTED GARLIC PAN SAUCE with Mashed Potatoes & Asparagus



HELLO

ROASTED GARLIC

This amazing aromatic adds a sweet, caramelized flavor to pan sauce.

PREP: 5 MIN

TOTAL: 40 MIN

CALORIES: 840



Yukon Gold Potatoes



Beef Demi-Glace
(Contains: Milk)



Asparagus



Chives



Bavette Steak



Sour Cream
(Contains: Milk)



Garlic

START STRONG

If you look closely, you'll see that your bavette steak naturally has lines running through it. In order to ensure maximum tenderness, we want you to slice perpendicular to those lines, aka "against the grain."

BUST OUT

- Aluminum foil
- Paper towels
- Baking sheet
- Large pan
- Large pot
- Kosher salt
- Strainer
- Black pepper
- Potato masher
- Olive oil (1 TBSP | 2 TBSP)
- Vegetable oil (1 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Chives **¼ oz** | **½ oz**
- Asparagus **6 oz** | **12 oz**
- Garlic **2 Cloves** | **2 Cloves**
- Sour Cream **6 TBSP** | **12 TBSP**
- Bavette Steak* **10 oz** | **20 oz**
- Beef Demi-Glace **1** | **2**

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP

Adjust rack to middle position and preheat oven to 400 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Thinly slice **chives**. Trim and discard woody bottom ends from **asparagus**. Place whole **garlic cloves** in the center of a small piece of foil; drizzle with **olive oil** and season with **salt** and **pepper**. Cinch into a packet.



2 ROAST GARLIC & ASPARAGUS

Place foil packet with **garlic** on a baking sheet. Roast on middle rack for 15 minutes. After 15 minutes, add **asparagus** to same sheet. Carefully toss with a large drizzle of **olive oil**, **salt**, and **pepper**. Return to oven until garlic is softened and asparagus is browned and tender, 10-12 minutes more.



4 COOK STEAK

While asparagus roasts, pat **steak** very dry with paper towels; season with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 5-7 minutes per side. Turn off heat; transfer to a cutting board to rest. Wipe out pan.



5 MAKE SAUCE

Once **garlic** is done, transfer to a cutting board and mash with a fork until smooth. Melt **1 TBSP butter** (2 TBSP for 4 servings) in pan used for steak. Add garlic (start with half and add more to taste); cook for 1 minute. Add **demi-glace** and **¼ cup water** (½ cup for 4). Simmer until slightly thickened, 1-2 minutes. Turn off heat. Stir in another **1 TBSP butter** (2 TBSP for 4) and any **resting juices** from steak. Season with **salt** and **pepper**.



3 MAKE MASHED POTATOES

While garlic roasts, place **potatoes** in a large pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender when pierced with a fork, 15-20 minutes. Reserve **½ cup potato cooking liquid**, then drain. Return potatoes to pot; mash until smooth. Fold in **sour cream**, **salt**, and **pepper**. Add reserved potato cooking liquid a splash at a time as needed until potatoes are creamy. Keep covered off heat.



6 FINISH & SERVE

Slice **steak** against the grain. Fold half the **chives** into **potatoes**. Divide potatoes, **asparagus**, and steak between plates. Top steak and potatoes with **sauce**. Garnish with remaining chives.

BOOM, ROASTED

Next time, try adding roasted garlic to salad dressings or dips!

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