



BAVETTE STEAK & ROASTED GARLIC PAN SAUCE

with Mashed Potatoes & Asparagus

GOURMET

INGREDIENTS

2 PERSON | 4 PERSON



1 Clove | 1 Clove
Garlic



6 oz | 12 oz
Asparagus



12 oz | 24 oz
Yukon Gold Potatoes*



¼ oz | ¼ oz
Chives



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Bavette Steak



1 | 2
Beef
Demi-Glace
Contains: Milk



*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: 770



RAISING THE STEAKS

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

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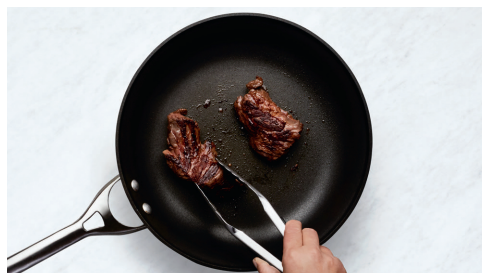
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*Steak is fully cooked when internal temperature reaches 145°.



1 PREP

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



4 COOK STEAK

- While potatoes cook, 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.



2 ROAST GARLIC & ASPARAGUS

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



5 MAKE SAUCE

- Once **garlic** is done, carefully 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 over medium-high heat. Add garlic (**start with half and add more if desired**); cook for 30 seconds. Stir in **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** until melted and combined. Season with **salt** and **pepper**.



3 MAKE MASHED POTATOES

- Meanwhile, 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 and return potatoes to pot. Mash until smooth. Stir in **sour cream, half the chives, salt, and pepper**. Add reserved potato cooking liquid a splash at a time as needed until potatoes are creamy.
- Keep covered off heat until ready to serve.



6 FINISH & SERVE

- Slice **steak** against the grain.
- Divide **mashed potatoes, asparagus,** and steak between plates. Top steak and potatoes with **sauce**. Garnish with **remaining chives** and serve.

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