



INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Shallot



12 oz | 24 oz
Yukon Gold
Potatoes*



6 oz | 12 oz
Green Beans



4 TBSP | 8 TBSP
Crème Fraîche
Contains: Milk



10 oz | 20 oz
Bavette Steak



5 tsp | 5 tsp
Sherry Vinegar



1 | 2
Beef Stock
Concentrate



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk

*The ingredient you received may be a different color.

HELLO

SHERRY VINEGAR

This complex-tasting vinegar adds a touch of finesse to your pan sauce.

BAVETTE STEAK & SHERRY SHALLOT SAUCE

with Crème Fraîche Mashed Potatoes & Roasted Green Beans

GOURMET



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 820



RAISING THE STEAKS

Before you start prepping, remove your steak from the fridge and let it sit out at room temperature. If you have time, you can do this an hour before cooking. This simple step will help the steak cook evenly and become perfectly juicy.

BUST OUT

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

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



1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Halve and peel **shallot**; finely chop half (**save the rest for another use**).



2 MAKE MASHED POTATOES

- Place **potatoes** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 12-15 minutes.
- Drain and return potatoes to pot; mash with **crème fraîche** and **1 TBSP butter (2 TBSP for 4 servings)** until smooth. Season generously with **salt** and **pepper**.
- Keep covered off heat until ready to serve.



3 ROAST GREEN BEANS

- Meanwhile, trim **green beans** if necessary. Toss on a baking sheet with a **drizzle of olive oil, salt, and pepper**.
- Roast on top rack until green beans are tender, 10-12 minutes.



4 COOK STEAK

- While green beans roast, pat **steak*** dry with paper towels; season all over with **salt** and **pepper**.
- Heat a **large 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

- Heat a **drizzle of oil** in same pan over medium heat. Add **chopped shallot**; cook, stirring, until softened, 1-2 minutes.
- Pour in **half the vinegar (all for 4 servings)**. Simmer until reduced by half, 30 seconds.
- Stir in **stock concentrate** and **¼ cup water (½ cup for 4)**. Simmer until thickened, 2-3 minutes more. Turn off heat.
- Stir in **sour cream** and **1 TBSP butter (2 TBSP for 4)** until melted and combined. Season with **salt** and **pepper**.



6 FINISH & SERVE

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

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