



BEEF TENDERLOIN & BURST BALSAMIC TOMATOES

with Cheesy Potato Rounds & Roasted Brussels Sprouts

PREMIUM PICKS

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Brussels Sprouts



12 oz | 24 oz
Yukon Gold Potatoes*



1 | 1
Shallot



4 oz | 8 oz
Grape Tomatoes



1 TBSP | 1 TBSP
Tuscan Heat Spice



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



10 oz | 20 oz
Beef Tenderloin Steak



5 tsp | 10 tsp
Balsamic Vinegar



1 | 2
Beef Stock Concentrate

*The ingredient you received may be a different color.

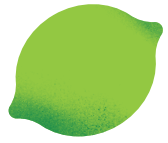
HELLO

BALSAMIC VINEGAR

This tangy-sweet condiment adds rich sophistication to juicy burst tomatoes.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 660



HELLO FRESH

GOT NO CHILL

Take your beef out of the fridge and let it come to room temperature before cooking. Don't have time for that? Let it sit out long enough to take the chill off. This is the key to evenly cooked, juicy beef.

BUST OUT

- Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (7 tsp | 7 tsp)
- Butter (1 TBSP | 1 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Trim and halve **Brussels sprouts** lengthwise. Slice **potatoes** into ¼-inch-thick rounds. Halve, peel, and thinly slice **shallot**. Halve **tomatoes**.



4 COOK BEEF

- Meanwhile, pat **beef*** dry with paper towels; season all over with **salt** and **pepper**.
- Heat a **large drizzle of olive oil** in a large pan over medium-high heat. Add beef and cook to desired doneness, 4-7 minutes per side.
- Turn off heat; transfer beef to a plate to rest.



2 TOSS BRUSSELS SPROUTS

- Toss **Brussels sprouts** on one side of a baking sheet with a **large drizzle of olive oil** and a **pinch of salt and pepper**. Arrange cut sides down. (For 4 servings, spread Brussels sprouts out across entire sheet; roast on middle rack.)



5 MAKE BURST TOMATOES

- Heat a **drizzle of olive oil** in same pan over medium-high heat. Add **shallot** and a **pinch of salt and pepper**. Cook until fragrant, 1-2 minutes.
- Add **tomatoes** and cook, stirring, until slightly softened, 1-2 minutes.
- Stir in **vinegar, stock concentrate,** and **¼ cup water (½ cup for 4 servings)**. Simmer until slightly thickened and saucy, 3-4 minutes.
- Turn off heat; stir in **1 TBSP butter** and any **resting juices from beef**.



3 ROAST VEGGIES

- Toss **potatoes** on empty side of sheet with a **large drizzle of olive oil, half the Tuscan Heat Spice (all for 4 servings), salt,** and **pepper**. Arrange rounds in a single overlapping layer, then evenly sprinkle with **Parmesan**. (For 4, add potatoes to a second baking sheet; roast on top rack.)
- Roast on top rack until **veggies** are browned and tender, 20-25 minutes.



6 SERVE

- Divide **beef, Brussels sprouts,** and **potatoes** between plates. Top beef with **balsamic tomatoes** and serve.

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