



## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold  
Potatoes



1 | 1  
Shallot



6 oz | 12 oz  
Green Beans



½ oz | 1 oz  
Sliced Almonds  
Contains: Tree Nuts



14 oz | 28 oz  
Sirloin Steak



5 tsp | 10 tsp  
Balsamic Vinegar



2 TBSP | 4 TBSP  
Fig Jam



1 | 2  
Beef Stock  
Concentrate

## HELLO

### CONTORNI

Two satisfying sides—*fagioli verdi* (green beans) and crisp *patate arrosto* (roasted potatoes)—pair beautifully with seared steak and savory-sweet fig sauce.

# BISTECCHA CON FICHI (STEAK WITH FIG SAUCE)

più Fagioli Verdi & Patate Arrosto

GOURMET



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 700





## SAVE ROOM!

Want to bring home the restaurant vibes even more? Serve up a decadent dessert. In a mug, combine  $\frac{1}{4}$  cup each milk & flour,  $\frac{1}{4}$  tsp baking powder, and  $\frac{1}{4}$  cup chocolate hazelnut spread. Microwave until cake is springy, 1-2 minutes. Top with fresh fruit or whipped cream, drizzle with chocolate sauce, or pair with ice cream—the choice is yours!

## BUST OUT

- 2 Baking sheets
- Large pan
- Small bowl
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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## 1 PREP

- Adjust racks to middle and top positions and preheat oven to 450 degrees. **Wash and dry all produce.**
- Dice **potatoes** into  $\frac{1}{2}$ -inch pieces. Halve, peel, and mince **half the shallot** (all for 4 servings).



## 2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **large drizzle of olive oil**; season generously with **salt** and **pepper**.
- Roast on middle rack until browned and tender, 20-25 minutes (you'll start the green beans after 15 minutes).



## 3 ROAST GREEN BEANS

- Meanwhile, toss **green beans** on a second baking sheet with a **drizzle of olive oil, salt, and pepper**.
- Once potatoes have roasted 15 minutes, place green beans on top rack. Roast until tender and lightly browned, 10-12 minutes.



## 4 TOAST ALMONDS

- While green beans roast, add **almonds** to a large, dry pan over medium-high heat. Toast, stirring, until lightly browned, 2-4 minutes.
- Turn off heat; transfer to a small bowl.



## 5 COOK STEAK

- Pat **steak\*** dry with paper towels. Season generously with **salt** and **pepper**.
- Heat a **large drizzle of oil** in pan used for almonds over medium-high heat. Add steak and cook to desired doneness, 3-6 minutes per side.
- Turn off heat; transfer to a cutting board. Wash out pan.



## 6 MAKE SAUCE & SERVE

- Add a **drizzle of oil** and **minced shallot** to same pan over medium-high heat. Cook, stirring, until softened, 1-2 minutes.
- Stir in  $\frac{1}{4}$  cup **water** ( $\frac{1}{3}$  cup for 4 servings), **vinegar, jam, and stock concentrate**. Bring to a simmer and cook until thickened, 2-3 minutes. Turn off heat. Stir in **1 TBSP butter** (2 TBSP for 4) and season with **salt** and **pepper**.
- Slice **steak** against the grain. Divide between plates along with **potatoes** and **green beans**. Sprinkle green beans with **toasted almonds**, drizzle steak with **pan sauce**, and serve.

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