



INGREDIENTS

2 PERSON | 4 PERSON



¾ Cup | 1½ Cups
Farro
Contains: Wheat



2 | 4
Mushroom Stock
Concentrates



1 Clove | 2 Cloves
Garlic



¼ oz | ½ oz
Thyme



1 | 2
Lemon



4 oz | 8 oz
Button Mushrooms



6 oz | 12 oz
Asparagus



6 | 12
Scallions



1 tsp | 2 tsp
Garlic Powder



4 oz | 8 oz
Ricotta Cheese
Contains: Milk



10 oz | 20 oz
Bavette Steak



2 tsp | 4 tsp
Dijon Mustard



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO DAVID & NEIL



Neil Patrick Harris and professional chef David Burtka both have impeccable taste. That's why our culinary team partnered with David to create this delicious, family-friendly recipe that, of course, has received the ultimate seal of approval by Neil.

DAVID BURTKA'S GRILLED STEAK & ASPARAGUS SALAD

with Farro, Mushrooms & Lemony Ricotta

CELEB CHEF SERIES



PREP: 15 MIN | COOK: 45 MIN | CALORIES: 1210



WHIP IT GOOD

The best part of this bowl might just be the whipped ricotta! To get the right texture, David suggests whisking between 30 and 60 seconds—just make sure to drizzle in the oil gradually!

BUST OUT

- Large pot
- Strainer
- Grill or grill pan
- Zester
- Large bowl
- Small bowl
- Plastic wrap
- Medium bowl
- Whisk
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (5 tsp | 5 TBSP)
- Olive oil (5 TBSP | 10 TBSP)



1 COOK FARRO

- Bring a large pot of **generously salted water** to a boil. Add **farro**; cook until tender, 20-25 minutes.
- Drain and return farro to pot. Stir in **stock concentrates**; season with **salt** and **pepper**.



2 PREP & MARINATE VEGGIES

- While farro cooks, preheat a **well-oiled grill** to medium-high heat. (TIP: If using a grill pan, you'll heat it in step 5.) Wash and dry produce.
- Trim and discard woody bottom ends from **asparagus**. Trim ends from **scallions**. Peel and mince or grate **garlic**. Halve **thyme sprigs** crosswise. Zest and quarter **lemon**. Slice **mushrooms** (skip if your mushrooms are pre-sliced!).
- In a large bowl, toss asparagus and scallions with a **large drizzle of oil**, a **big pinch of salt** (we used ½ tsp; 1 tsp for 4 servings), and **pepper**. Set aside.



3 INFUSE OIL & WHIP RICOTTA

- In a small microwave-safe bowl, combine **garlic**, **half the garlic powder**, **half the thyme sprigs** (all for 4 servings), and **3 TBSP olive oil** (6 TBSP for 4). Cover with plastic wrap; microwave for 30 seconds. Set aside to infuse.
- In a medium bowl, whisk together **ricotta**, **half the lemon zest**, **juice from two lemon wedges** (four wedges for 4), and **2 TBSP olive oil** (4 TBSP for 4) until smooth. Season with **salt** and **pepper** to taste.



4 COOK MUSHROOMS

- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **mushrooms** and **remaining garlic powder**; cook, stirring occasionally, until browned and slightly crispy, 5-7 minutes. Season with **salt** and **pepper**. Remove pan from heat.



5 GRILL STEAK & VEGGIES

- Pat **steak*** dry with paper towels. Season all over with **salt** and **pepper**.
- Add steak and **marinated veggies** to grill. (TIP: For a grill pan, oil and heat over medium-high heat. Work in batches.) Grill steak to desired doneness, 4-8 minutes per side. Grill veggies, turning occasionally, until slightly charred and tender, 5-6 minutes (grills can vary).
- Remove from heat. Transfer steak to a cutting board to rest for at least 5 minutes.
- **PAN ALTERNATIVE:** Cook **marinated veggies** in a large **oiled** pan over medium-high heat until charred and tender, 4-6 minutes. Transfer to a plate. (TIP: If pan is dry, add a drizzle of oil.) Cook **steak** in same pan over medium-high heat, 5-7 minutes per side (work in batches for 4).



6 MAKE DRESSING & SALAD

- While steak rests, remove **thyme sprigs** from **garlic oil**; discard thyme sprigs. Whisk in **mustard**, **remaining lemon zest**, and **juice from remaining lemon** until smooth and combined; season with **salt** and **pepper**. Reserve **1 TBSP dressing** (2 TBSP for 4 servings) for serving.
- Slice **asparagus** and **scallions** into 2-inch pieces; add to pot with drained **farro**. Stir in **mushrooms** and remaining dressing. Season with **salt** and **pepper**.



7 FINISH & SERVE

- Slice **steak** against the grain.
- Spread **ricotta** in an even layer across bottoms of shallow bowls. Spoon **farro salad** over ricotta and top with steak. Drizzle **reserved dressing** over steak and serve.

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

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