



HERB BUTTER-GRILLED STEAK WITH POTATO SALAD

plus Fresh Tomato Bruschetta, Lemony Greens & Key Lime Pie

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Demi-Baguette
Contains: Soy, Wheat



8 oz | 16 oz
Grape Tomatoes



½ oz | 1 oz
Parsley



1 | 2
Lemon



1 | 2
Baby Lettuce



5 tsp | 5 tsp
Balsamic Glaze



10 oz | 20 oz
Bavette Steak



1 tsp | 2 tsp
Garlic Powder



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



4 tsp | 8 tsp
Dijon Mustard



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



2 | 4
Key Lime Pies
Contains: Eggs,
Milk, Soy, Wheat



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

*The ingredient you received may be a different color.

HELLO

KEY LIME PIE

Mini pies with real lime juice + zest
in a buttery graham cracker crust



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 1490



RAISING THE STEAKS

If you look closely, you'll see that your steak naturally has lines running through it. For maximum tenderness, slice perpendicular to those lines ("against the grain").

BUST OUT

- Grill
- Paper towels
- Medium pot
- Plastic wrap
- Strainer
- Whisk
- 2 Large bowls
- Zester
- 2 Small bowls
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (4 TBSP | 7 TBSP)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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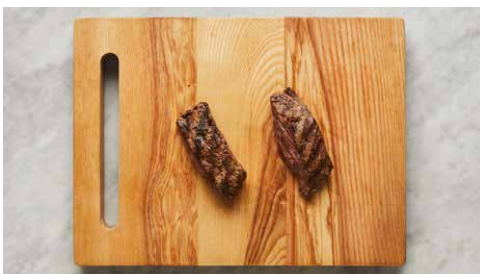
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*Steak is fully cooked when internal temperature reaches 145°.



1 COOK POTATOES & PREP

- Preheat a **well-oiled** grill to medium-high heat. (TIP: If using a grill pan, you'll heat it in Step 2.) **Wash and dry produce.**
- Dice **potatoes** into ¾-inch pieces. Place in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until fork-tender, 10-12 minutes. Drain and rinse under cold water; transfer to a large bowl and let cool completely. **TIP: Spread potatoes out around edges of the bowl to help them cool more quickly.**
- While potatoes cook, slice **baguette** crosswise into 8 rounds (16 rounds for 4 servings). Quarter **tomatoes**. Roughly chop **parsley**. Zest and quarter **lemon** (for 4, zest one lemon and quarter both). Trim and discard root end from **lettuce**; roughly chop leaves.



4 GRILL STEAK

- Pat **steak*** dry with paper towels. Season all over with **garlic powder**, **salt**, and **pepper**.
- Add steak to grill; grill to desired doneness, 4-8 minutes per side (grills can vary).
- Transfer steak to a cutting board to rest for at least 5 minutes.
- **PAN ALTERNATIVE: Cook seasoned steak in oiled pan used for bread over medium-high heat, 5-7 minutes per side. (You may need to work in batches for 4 servings.)**



2 MAKE BRUSCHETTA

- Brush both sides of **baguette slices** with a **large drizzle of olive oil**. (If using a grill pan, heat a drizzle of oil over medium-high heat.) Add bread to grill; cook until toasted, 1-3 minutes per side. **TIP: Watch carefully to avoid burning!**
- Meanwhile, in a small bowl, combine **half the tomatoes** and **half the parsley** with a **drizzle of olive oil**, **salt**, and **pepper**.
- Top baguette slices with **tomato mixture**; drizzle with as much **balsamic glaze** as you like.
- Serve with your favorite beverage for snacking while you prepare the rest of the meal. **TIP: Prefer to serve the bruschetta with the main course? Toast now and assemble right before serving!**



5 MAKE SALADS

- To bowl with **cooled potatoes**, add **mayonnaise**, **half the mustard**, **remaining parsley**, and **juice from one lemon wedge** (juice from two wedges for 4 servings); stir to combine. Season with **salt** and **pepper**. Cover with plastic wrap and refrigerate until ready to serve.
- In a second large bowl, whisk together remaining mustard, **3 TBSP olive oil**, and juice from two lemon wedges (6 TBSP olive oil and four lemon wedges for 4); season with **salt** and **pepper**. Add **lettuce** and **remaining tomatoes** to bowl; toss to coat.



3 MIX BUTTER

- Place **2 TBSP butter** (4 TBSP for 4 servings) in a second small microwave-safe bowl. Microwave until just softened, 10-15 seconds.
- Stir in **half the remaining parsley** and a **pinch of lemon zest** (big pinch of zest for 4) until combined. Set aside.



6 FINISH & SERVE

- Slice **steak** against the grain.
- Divide steak, **green salad**, and **potato salad** between plates. Top steak with **herb butter** and **juice from remaining lemon**. Sprinkle green salad with **Parmesan**.
- Serve **key lime pies** for dessert.