



HOISIN-MARINATED RIB-EYE STEAK

with Bok Choy, Scallion Pesto, and Mashed Potatoes

11



HELLO SCALLION PESTO

With the help of aromatics like ginger and garlic, this topping brings an instant flavor lift.

PREP: 15 MIN

TOTAL: 40 MIN

CALORIES: 1180



Yukon Gold Potatoes



Baby Bok Choy



Scallions



Garlic



Ginger



Lime



Cilantro



Hoisin Sauce
(Contains: Soy)



Soy Sauce
(Contains: Soy)



Sesame Oil



Rib-Eye Steak



Sriracha



Sesame Seeds

START STRONG

Cook the bok choy stalks until they've softened slightly but still have some crispness. If they just won't tenderize, add a little water to the pan.

BUST OUT

- Peeler
- Strainer
- 2 Medium bowls
- Potato masher
- Medium pot
- Medium pan
- Vegetable oil (4 tsp | 8 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Olive oil (2 TBSP | 4 TBSP)
- Sugar (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 16 oz | 32 oz
- Scallions 6 | 12
- Baby Bok Choy 2 | 4
- Garlic 2 Cloves | 4 Cloves
- Ginger 1 Thumb | 2 Thumbs
- Cilantro ¼ oz | ½ oz
- Lime 1 | 2
- Hoisin Sauce 2 TBSP | 4 TBSP
- Soy Sauce 2 TBSP | 4 TBSP
- Rib-Eye Steak 12 oz | 24 oz
- Sesame Oil 1 TBSP | 2 TBSP
- Sesame Seeds 1 TBSP | 2 TBSP
- Sriracha 1 tsp | 2 tsp

HELLO WINE



PAIR WITH
Ojas Monterey County
Red Blend, 2015

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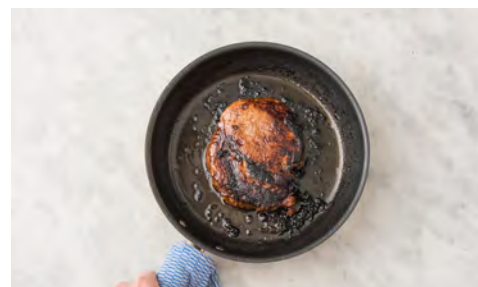
1 PREP
Wash and dry all produce. Cut **potatoes** into ½-inch cubes. Trim, then finely chop **scallions**. Trim and discard bottom root ends from **bok choy**, then separate stalks. Mince or grate **garlic**. Peel, then mince or grate **ginger** until you have 1 TBSP. Finely chop **cilantro**. Cut **lime** into wedges.



4 MAKE SCALLION PESTO
While potatoes cook, in another medium bowl, combine **cilantro**, **sesame oil**, remaining ⅔ of the **scallions**, and as much of the **minced ginger** and remaining **garlic** as you like (use both to taste). Stir in **2 TBSP olive oil**, **1 tsp sugar**, and a squeeze or two of **lime juice** (to taste). Stir in half the **sesame seeds**. Season with **salt** and **pepper**.



2 MARINATE STEAK AND COOK POTATOES
Stir together **hoisin**, **soy sauce**, and a drizzle of **oil** in a medium bowl. Add **steak** and toss to coat. Set aside to marinate. Place **potatoes** in a medium pot along with enough **salted water** to cover by 1 inch. Bring to a boil and cook until tender, about 12 minutes.



5 COOK STEAK AND BOK CHOY
Heat a large drizzle of **oil** in a medium pan over medium-high heat. Remove **steak** from marinade, letting any excess drip off, then add steak to pan. Cook to desired doneness, 3-5 minutes per side. Remove from pan and set aside to rest. Rinse out pan. Add another drizzle of oil to pan over medium-high heat. Add **bok choy** and any remaining **ginger**. Season with **salt** and **pepper**. Cook, tossing, until tender, 2-4 minutes.



3 MASH POTATOES
Reserve ½ cup **potato cooking water**, then drain potatoes. Melt **2 TBSP butter** in same pot over low heat. Add half the **garlic** and ⅓ of the **scallions**. Cook, tossing, until fragrant, 1-2 minutes. Return **potatoes** to pot and mash until smooth. Stir in ¼ cup potato cooking water (add more if potatoes are stiff).



6 FINISH AND PLATE
Season **potatoes** with **salt** and **pepper**, then divide between plates. Add **bok choy** to the side. Slice **steak** against the grain and arrange on top of potatoes. Spoon **scallion pesto** over steak, then sprinkle with remaining **sesame seeds**. Drizzle with **sriracha** (to taste). Serve with remaining **lime wedges** on the side.

STUNNING!

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