



# Honey-Mustard Ham Steak

with Cranberry Green Beans and Creamy Chive Smashed Potato

**PRONTO** 30 Minutes



Ham Steaks



Yellow Potato



Green Beans



Chives



Dried Cranberries



Honey



Dijon Mustard



Red Wine Vinegar



Sour Cream

## HELLO HONEY MUSTARD

*This sweet and savoury condiment is even better when you make it yourself!*

# Start Strong

Before starting, preheat your broiler to high and wash and dry all produce.

## Bust Out

Measuring Spoons, Potato Masher, Small Bowl, Aluminum Foil, Colander, Measuring Spoons, Baking Sheet, Large Non-Stick Pan, Large Pot, Measuring Cups, Large Bowl, Whisk, Paper Towel

## Ingredients

	2 Person	4 Person
Ham Steaks	300 g	600 g
Yellow Potato	300 g	600 g
Green Beans	170 g	340 g
Chives	7 g	14 g
Dried Cranberries	¼ cup	½ cup
Honey	4 tsp	8 tsp
Dijon Mustard	2 tbsp	3 tbsp
Red Wine Vinegar	1 tbsp	2 tbsp
Sour Cream	3 tbsp	6 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 71°C/160°F.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulfites, tree nuts and wheat.*



## 1. PREP

Cut **potatoes** into ½-inch pieces. Trim **beans**, then cut in half. Thinly slice **chives**. Pat **ham steaks** dry with paper towels.



## 4. COOK HAM

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **ham**. Cook until golden-brown, 1-2 min per side. Remove the pan from the heat and transfer **ham** to a foil-lined baking sheet. Spread **half the remaining honey-mustard** from the small bowl over **ham steaks**. Broil until **glaze** begins to brown and ham is cooked through, 3-4 min.\*\*



## 2. COOK POTATOES

Combine **potatoes**, **2 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Once boiling, reduce the heat to medium. Simmer, uncovered, until the **potatoes** are fork-tender, 10-12 min.



## 5. COOK BEANS

While **ham** broils, heat the same pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then **beans**. Cook, stirring occasionally, until tender-crisp, 4-5 min. Season with **salt** and **pepper**. Remove the pan from the heat and transfer **beans** to bowl with **dressing**. Toss to combine.



## 3. MAKE HONEY-MUSTARD & DRESSING

While **potatoes** cook, stir together **honey** and **dijon** in a small bowl. Set aside. Whisk together **vinegar**, **1 tsp honey-mustard** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. (**TIP:** This is your dressing.) Add **cranberries** to the **dressing** and stir together.



## 6. FINISH & SERVE

When the **potatoes** are tender, drain and return the **potatoes** to the same pot. Using a masher, mash in **sour cream** and **2 tbsp butter** (dbl for 4 ppl) until creamy. Stir in **half the chives** and season with **salt** and **pepper**. Divide **ham**, **mashed potatoes** and **beans** between plates. Sprinkle over **remaining chives**. Serve with **remaining honey-mustard** and any **remaining dressing**.

## Contact

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# Dinner Solved!