



# Montreal Bistro Grilled Steak

with Garlicky Mushrooms, Potatoes and Side Salad

Father's Day Special    35 Minutes



Beef Steak



Montreal Spice Blend



Mushrooms



Yellow Potato



Onion, chopped



Thyme



Garlic



Soy Sauce



Balsamic Vinegar



Spring Mix

## HELLO SOY SAUCE

*This sauce adds a boost of savoury flavour to the garlicky mushrooms!*

## Start here

- Before starting, wash and dry all produce. Lightly oil grill.
- While you prep, preheat grill to 500°F over medium-high heat.

## Bust Out

Medium bowl, measuring spoons, aluminum foil, large bowl, small bowl, whisk, paper towels

## Ingredients

	2 Person	4 Person
Beef Steak	340 g	680 g
Montreal Spice Blend	1 tbsp	2 tbsp
Mushrooms	227 g	454 g
Yellow Potato	360 g	720 g
Onion, chopped	56 g	113 g
Thyme	7 g	7 g
Garlic	6 g	12 g
Soy Sauce	½ tbsp	1 tbsp
Balsamic Vinegar	1 tbsp	2 tbsp
Spring Mix	56 g	113 g
Sugar*	½ tsp	1 tsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.

## 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, sulphites, tree nuts and wheat.

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### Prep

Cut **potatoes** into ½-inch pieces. Toss **potatoes** with **onions**, **half the Montreal Spice Blend**, **1 tbsp oil** and **2 tbsp water** (dbl both for 4 ppl) in a medium bowl. Thinly slice **mushrooms**. Strip **half the thyme leaves** off stems (use all for 4 ppl). Peel, then mince or grate **garlic**. Melt **2 tbsp butter** (dbl for 4 ppl) in a small microwaveable bowl. Add **garlic**, **thyme leaves** and **soy sauce** to the small bowl with **melted butter**. Season with **salt** and **pepper**, then stir to combine.



### Assemble foil pouches

Layer two 24x12-inch pieces of foil. Arrange **potato mixture** on one side of foil. Fold foil in half over **potato mixture** and pinch edges to seal pouch. Layer two 24x12-inch pieces of foil. Arrange **mushrooms** on one side of foil. Drizzle with **garlic-butter mixture**, then toss to coat. Fold foil in half over **mushrooms** and pinch edges to seal pouch. (NOTE: For 4 ppl, make 2 pouches each of **potatoes** and **mushrooms**, using 2 pieces of foil per pouch.)



### Grill potatoes

Place **potato** pouch of one side grill, close lid and grill, until tender, 18-20 min.



### Grill mushrooms

While **potatoes** grill, place **mushroom** pouch on same side of grill as **potatoes**, close lid and grill, until tender, 14-16 min.



### Grill steak

While **mushrooms** grill, pat **steaks** dry with paper towels. Season with **remaining Montreal Spice Blend** and drizzle with **½ tbsp oil** (dbl for 4 ppl). Add **steaks** to other side of grill. Grill steaks, flipping once, until cooked to desired doneness, 4-7 min per side.\*\* Set steaks aside to rest for 5 min.



### Finish and serve

While **steaks** rest, whisk together **balsamic**, **½ tsp sugar** and **1 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **spring mix** and toss to combine. Season with **salt** and **pepper**. Carefully open foil pouches. Thinly slice **steaks**. Divide **steak**, **potatoes** and **salad** between plates. Top **steak** with **mushrooms** and drizzle with any **remaining garlic-butter** from foil pouch.

**Dinner Solved!**