



Pan-Seared Steak

with Shallots, Roasted Potatoes and Tomato Pan Sauce

PRONTO 30 Minutes



Beef Steak



Yellow Potato



Garlic



Beef Broth Concentrate



Parsley



Grape Tomatoes



Shallot

HELLO SHALLOTS

Shallots become meltingly tender and sweet when roasted in the oven

Start Strong

Before starting, preheat the oven to 450°F and wash and dry all produce.

Bust Out

Garlic Press, Baking Sheet, Aluminum Foil, Measuring Cups, Paper Towels, Large Non-Stick Pan, Measuring Spoons

Ingredients

	2 Person	4 Person
Beef Steak	340 g	680 g
Yellow Potato	300 g	600 g
Garlic	6 g	12 g
Beef Broth Concentrate	1	2
Parsley	7 g	7 g
Grape Tomatoes	113 g	227 g
Shallot	100 g	200 g
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.



1. ROAST POTATOES

Cut **potatoes** into ½-inch pieces. Peel, then cut **shallots** into quarters. Toss **potatoes** and **shallots** with **1 tbsp oil** on a baking sheet (dbl for 4 ppl). Season with **salt** and **pepper**. Roast in **middle** of oven, stirring halfway through cooking, until golden-brown, 25-28 min.



2. PREP

While **potatoes** cook, roughly chop **parsley**. Halve **tomatoes**. Peel, then mince or grate **garlic**. Pat **steak** dry with paper towels, then season with **salt** and **pepper**.



3. COOK STEAK

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **steak**. Pan-fry, until golden-brown and cooked to desired doneness, 5-8 min per side.**



4. START SAUCE

When **steak** is done, remove the pan from heat. Transfer **steak** to a plate. Cover with foil and set aside to rest. Reduce heat to medium. Add **½ tbsp oil** (dbl for 4 ppl) to the same pan, then **tomatoes** and **garlic**. Cook, stirring occasionally, until **tomatoes** soften and start to break down, 3-4 min.



5. FINISH SAUCE

Add **broth concentrate** and **½ cup water** (dbl for 4 ppl) to the pan. Bring to a boil over medium heat. Once boiling, remove the pan from heat. Stir in **half the parsley**, **2 tbsp butter** (dbl for 4 ppl) and any **juices** from the plate with the **steak**. Season with **salt** and **pepper**.



6. FINISH AND SERVE

Slice **steak**. Divide **steak**, **roasted potatoes** and **shallots** between plates. Spoon **tomato pan sauce** over **steak** and sprinkle over **remaining parsley**.

Dinner Solved!

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hello@hellofresh.ca

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