



Pan-Seared Steaks

with Potato and Pepper Hash

Special

Spicy

30 Minutes



Top Sirloin Steak



Yellow Potato



Poblano Pepper



Sweet Bell Pepper



Shallot



Parsley



Rosemary



White Cooking Wine



Gravy Spice Blend



Beef Broth Concentrate



Scan the QR code to tell us about your delivery experience.

HELLO STEAK

Patting your steak dry before seasoning and searing ensures perfect browning!

Start here

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

Bust out

Baking sheet, measuring spoons, large non-stick pan, aluminum foil, measuring cups

Ingredients

	2 Person	4 Person
Top Sirloin Steak	285 g	570 g
Yellow Potato	360 g	720 g
Poblano Pepper 🌶️	160 g	320 g
Sweet Bell Pepper	160 g	320 g
Shallot	50 g	100 g
Parsley	7 g	14 g
Rosemary	1 sprig	2 sprigs
White Cooking Wine	4 tbsp	8 tbsp
Gravy Spice Blend	2 tbsp	4 tbsp
Beef Broth Concentrate	1	2
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 the website or app for the as-prepared recipe nutritional information.

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

Contact

Call us | (855) 272-7002
HelloFresh.ca

📱 @HelloFreshCA



Roast potatoes

- Cut **potatoes** into 1-inch pieces.
- Add **potatoes** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast **potatoes** in the **middle** of the oven until starting to brown, 14-15 min. (**NOTE:** Potatoes will continue to roast in step 4.)



Roast veggie hash

- When **potatoes** start to brown, carefully remove the baking sheet from the oven, then move **potatoes** towards one side of the baking sheet.
- Add **bell peppers**, **poblanos**, **sliced shallots** and **½ tbsp oil** (dbl for 4 ppl) to the other side of the baking sheet. Season with **salt** and **pepper**, then toss to combine.
- Roast in **middle** of oven until **potatoes** and **veggies** are tender, 11-12 min.



Prep

- Meanwhile, core, then cut **bell pepper** into ½-inch pieces.
- Peel, then cut **half the shallot** into ¼-inch slices. Finely chop **remaining shallot**.
- Roughly chop **parsley**.
- Finely chop **2 tsp rosemary leaves** (dbl for 4 ppl).
- Core, then cut **poblano** into ½-inch pieces, removing seeds for less heat. (**TIP:** We suggest using gloves when prepping poblanos!)



Make pan sauce

- Reheat same pan (from step 3) over medium.
- When hot, add **chopped shallots** and **rosemary**. Cook, stirring often, until fragrant, 1-2 min.
- Sprinkle **Gravy Spice Blend** over **shallots**. Stir until coated.
- Add **broth concentrate**, **cooking wine** and **½ cup water** (dbl for 4 ppl). Bring to a gentle boil. Cook, stirring often, until **sauce** thickens slightly, 2-3 min.



Cook steaks

- Heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **steaks** dry with paper towels, then season with **salt** and **pepper**.
- When the pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then **steaks**. Pan-fry until cooked to desired doneness, 4-6 min per side. ****** (**TIP:** Reduce heat to medium if steaks are browning too quickly.)
- Remove from heat, then transfer **steaks** to a plate. Loosely cover with foil and set aside to rest for 5 min before slicing.



Finish and serve

- Sprinkle **parsley** over **veggie hash**, then toss to combine.
- Slice **steaks**. Stir **any steak resting juices** into **pan sauce**.
- Divide **veggie hash** and **steaks** between plates.
- Drizzle **pan sauce** over top.

Dinner Solved!