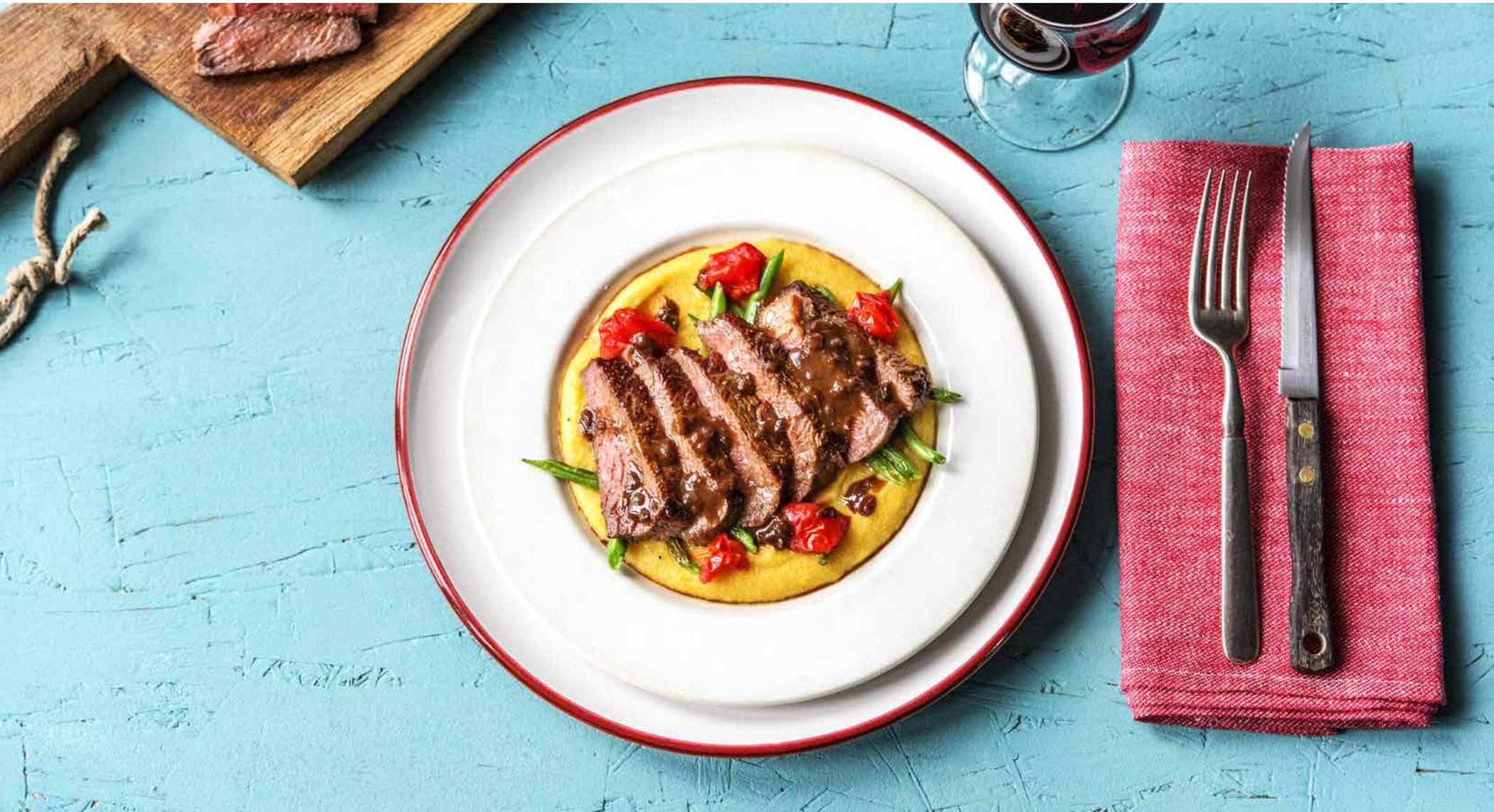




NEW YORK STRIP STEAK WITH BALSAMIC REDUCTION over Polenta, Blistered Tomatoes, and Green Beans



HELLO

BALSAMIC REDUCTION

The luscious flavor of balsamic concentrated into a silky-smooth sauce

PREP: 5 MIN

TOTAL: 40 MIN

CALORIES: 740



Green Beans



Chives



Beef Stock Concentrate



Parmesan Cheese
(Contains: Milk)



Balsamic Glaze



Shallot



New York Strip Steak



Polenta



Grape Tomatoes

Please note that this recipe may be packaged with samples that contain tree nuts and dairy.

START STRONG

Take a moment to check out the direction of the muscle fibers in the steak. You want to cut across (not with) them for the tenderest slices.

BUST OUT

- Paper towel
- Medium pot
- Medium pan
- Large pan
- Aluminum foil
- Oil (1 TBSP | 2 TBSP)
- Butter (1½ TBSP | 3 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Green Beans **6 oz | 12 oz**
- Shallot **1 | 1**
- Chives **¼ oz | ¼ oz**
- New York Strip Steak **10 oz | 20 oz**
- Beef Stock Concentrate **1 | 2**
- Polenta **½ Cup | 1 Cup**
- Parmesan Cheese **¼ Cup | ½ Cup**
- Grape Tomatoes **4 oz | 8 oz**
- Balsamic Glaze **2 TBSP | 4 TBSP**

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1 PREP
Wash and dry all produce. Trim any stems from **green beans**, then cut into 2-inch pieces. Halve, peel and mince **shallot**. Finely chop **chives**. Pat **steak** dry with a paper towel. In a medium pot, bring **2 cups water, stock concentrate**, and a pinch of **salt** to a boil.



4 COOK STEAK
Heat a drizzle of **oil** in a large pan over high heat. Season **steak** all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 3-6 minutes per side. Remove from pan and set aside on a plate to rest 5 minutes. **TIP:** Loosely cover steak with aluminum foil to keep warm while resting.



2 MAKE POLENTA
When water is boiling, lower heat and reduce to a simmer. Whisk in **polenta** and cook until thick but still oozy, 3-5 minutes. (**TIP:** Add a splash of water if polenta becomes stiff.) Stir in **Parmesan**. Season with **salt** and **pepper** and remove from heat.



5 MAKE SAUCE
Meanwhile, heat a drizzle of **oil** in same pan over medium-high heat. Add **shallot** and cook until slightly softened, 1-2 minutes. Add a splash of **water** and scrape up brown bits from bottom of pan. Allow liquid to evaporate. Remove from heat, then add **balsamic glaze** and **1½ TBSP butter** to pan. Stir until **butter** melts, then mix in any juices that have accumulated on plate from **steak**. Season to taste with **salt** and **pepper**.



3 COOK VEGGIES
Heat a drizzle of **oil** in a medium pan over medium-high heat. Add **green beans** and **tomatoes**. Cook, tossing, until green beans are tender and tomatoes are starting to burst, 5-6 minutes. Remove pan from heat.



6 FINISH AND PLATE
Slice **steak** against the grain. If **polenta** has cooled, reheat over medium-low heat, adding a few splashes of water to loosen, if necessary. Divide between plates, then top with **green beans, tomatoes**, and **steak**. Drizzle **sauce** over steak and garnish with **chives**.

BUON APPETITO!

Drizzle the sauce directly onto the plate for a restaurant-worthy presentation.