



# RIB-EYE STEAK BÉARNAISE

with Rosemary Potatoes and Asparagus



**HELLO**  
**BÉARNAISE-STYLE SAUCE**  
 Tarragon and white wine vinegar  
 bring classically French flavors.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 860



Fingerling Potatoes



Shallot



Asparagus



White Wine Vinegar



Rosemary



Tarragon



Rib-Eye Steak



Beef Stock Concentrate

## START STRONG

Rosemary and tarragon both have strong, assertive herby flavors. Feel free to use them to taste on the potatoes and in the sauce.

## BUST OUT

- Baking sheet
- Medium pan
- Paper towel
- Oil (1 TBSP | 2 TBSP)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)

## INGREDIENTS

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

- Fingerling Potatoes **12 oz** | **24 oz**
- Rosemary **¼ oz** | **¼ oz**
- Shallot **1** | **2**
- Tarragon **¼ oz** | **½ oz**
- Asparagus **8 oz** | **16 oz**
- Rib-Eye Steak **12 oz** | **24 oz**
- White Wine Vinegar **5 tsp** | **10 tsp**
- Beef Stock Concentrate **1** | **2**

## HELLO WINE

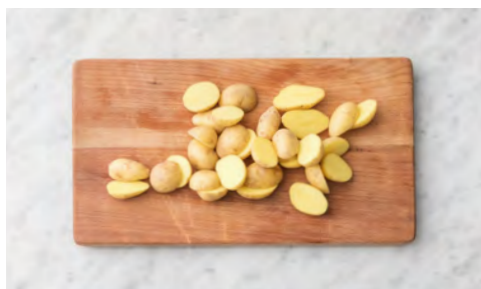


### PAIR WITH

Lorem Ipsum Monterey County Red Blend, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

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**1 PREHEAT AND PREP** Wash and dry all produce. Preheat oven to 425 degrees. Halve **potatoes** lengthwise. (**TIP:** Quarter any large ones so they cook evenly.) Strip and finely chop enough **rosemary** from stems to give you 1 TBSP. Toss potatoes, rosemary, and a drizzle of **oil** on a baking sheet. Season with **salt** and **pepper**.



**4 COOK ASPARAGUS** After **potatoes** have roasted for 10 minutes, remove from oven and toss, pushing toward one side of baking sheet. Add **asparagus** to other side of sheet, toss with a drizzle of **oil**, and season with **salt** and **pepper**. Return sheet to oven and continue roasting until asparagus is tender and lightly browned and potatoes are done, 10-15 minutes.



**2 ROAST POTATOES AND PREP VEGGIES** Roast **potatoes** in oven until browned, about 25 minutes total (we'll add more to the sheet after 10 minutes). Halve, peel, and finely chop **shallot**. Pick and roughly chop enough **tarragon** leaves from stems to give you 1 TBSP. Trim woody bottom ends from **asparagus**.



**5 MAKE SAUCE** Add **shallot** to pan used for steak. Cook, tossing, until starting to soften, 1-2 minutes. Pour in **vinegar**, scraping up any browned bits on bottom of pan. Add **chopped tarragon** and cook until vinegar evaporates, about 1 minute. Stir in **stock concentrate** and **½ cup water**. Bring to a boil, then lower heat and let simmer until reduced by half, 2-3 minutes. Remove from heat. Stir in **2 TBSP butter**. Season with **salt** and **pepper**.



**3 COOK STEAK** Heat a drizzle of **oil** in a medium pan over medium-high heat. Pat **steak** dry with a paper towel and season 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 to rest. Reduce heat to medium-low.



**6 FINISH AND PLATE** Slice **steak** against the grain. Divide **potatoes**, **asparagus**, and steak between plates. Spoon **sauce** over steak and serve.

## EXQUISITE!

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