



SIRLOIN AND SHERRY SHALLOT SAUCE with Garlic Parmesan Potato Clusters and Roasted Green Beans



HELLO
SHERRY VINEGAR
This complex-tasting vinegar adds a touch of finesse to your pan sauce.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 810

- Shallot
- Green Beans
- Parmesan Cheese (Contains: Milk)
- Sherry Vinegar
- Sour Cream (Contains: Milk)
- Yukon Gold Potatoes
- Garlic Powder
- Sirloin Steak
- Beef Stock Concentrate

START STRONG

Take your steak out of the fridge and let it come to room temperature before cooking. Don't have time for that? At least let it sit out long enough to take the chill off. This is the key to evenly cooked, juicy steak.

BUST OUT

- 2 Baking sheets • Kosher salt
- Large bowl • Black pepper
- Paper towels
- Large pan
- Vegetable oil (4 tsp | 4 tsp)
- Olive oil (7 tsp | 13 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Shallot **1** | **1**
- Yukon Gold Potatoes **12 oz** | **24 oz**
- Garlic Powder **1 tsp** | **2 tsp**
- Green Beans **6 oz** | **12 oz**
- Parmesan Cheese **¼ Cup** | **½ Cup**
- Sirloin Steak* **14 oz** | **28 oz**
- Sherry Vinegar **5 tsp** | **5 tsp**
- Beef Stock Concentrate **1** | **2**
- Sour Cream **2 TBSP** | **4 TBSP**

* Steak is fully cooked when internal temperature reaches 145 degrees.

WINE CLUB

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1 PREP

Adjust racks to middle and top positions and preheat oven to 450 degrees. **Wash and dry all produce.** Halve and peel **shallot**. Finely chop one half (save other half for another use). Slice **potatoes** into ¼-inch-thick rounds (no need to peel).



4 COOK STEAK

While veggies roast, pat **steak** dry with paper towels; season all over with **salt** and **pepper**. Heat a large drizzle of **oil** in a large pan over medium-high heat. Add steak and cook until browned, 3-6 minutes per side. Turn off heat; wipe out pan. Transfer steak to sheet with green beans; roast until cooked to desired doneness, 4-7 minutes. (If green beans finish first, remove from sheet and continue roasting steak.) Set aside to rest.

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2 MAKE POTATO CLUSTERS

Lightly **oil** a baking sheet. In a large bowl, combine **potatoes**, **2 TBSP olive oil** (4 TBSP for 4 servings), **garlic powder**, and a couple large pinches of **salt** and **pepper**; toss until potatoes are completely coated. Arrange potatoes on prepared sheet into clusters (about 6 slightly overlapping slices each). Roast on middle rack for 12 minutes.



5 MAKE SAUCE

Heat a drizzle of **oil** in pan used for steak over medium heat. Add **shallot** and cook, stirring, until softened, 1-2 minutes. Pour in half the **vinegar** (use all for 4 servings). Simmer until reduced by half, 15-30 seconds. Stir in **¼ cup water** (½ cup for 4) and **stock concentrate**. Simmer until thickened, 2-3 minutes. Turn off heat. Stir in **sour cream** and **1 TBSP butter** (2 TBSP for 4). Season with **salt** and **pepper**.



3 ROAST POTATOES AND GREEN BEANS

Meanwhile, toss **green beans** on a second baking sheet with a drizzle of **olive oil**, **salt**, and **pepper**. Once **potatoes** have roasted 12 minutes, remove from oven and sprinkle with **Parmesan**. Return to middle rack and place green beans on top rack. Roast until potatoes are tender, cheese is lightly browned, and green beans are tender, 10-12 minutes.



6 SERVE

Slice **steak** against the grain. Divide **potato clusters**, **green beans**, and sliced steak between plates. Top steak with **sauce** and serve.

BEST SPUDS

Next time, try roasting potato rounds with cheddar, then topping with crumbled bacon, sour cream, and chives.

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