



BAVETTE STEAK & SHERRY SHALLOT SAUCE with Garlic Parmesan Potato Clusters & Mixed Greens



HELLO

SHERRY VINEGAR

This complex-tasting vinegar adds a touch of finesse to both your salad and pan sauce.

PREP: 10 MIN

TOTAL: 40 MIN

CALORIES: 930



Shallot



Mixed Greens



Parmesan Cheese
(Contains: Milk)



Sherry Vinegar



Sour Cream
(Contains: Milk)



Yukon Gold Potatoes



Garlic Powder



Bavette Steak



Beef Stock Concentrate

START STRONG

Before you start prepping, remove your steak from the fridge and let it sit out at room temperature. If you have time, you can do this an hour before cooking. This simple step will help the steak cook evenly and become perfectly juicy.

BUST OUT

- Small bowl
- Whisk
- Baking sheet
- 2 Large bowls
- Paper towels
- Olive oil (3 TBSP | 6 TBSP)
- Sugar (½ tsp | 1 tsp)
- Vegetable oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Large pan
- Kosher salt
- Black pepper

INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Shallot **1** | **1**
- Sherry Vinegar **5 tsp** | **10 tsp**
- Garlic Powder **1 tsp** | **2 tsp**
- Parmesan Cheese **¼ Cup** | **½ Cup**
- Bavette Steak* **10 oz** | **20 oz**
- Beef Stock Concentrate **1** | **2**
- Sour Cream **2 TBSP** | **4 TBSP**
- Mixed Greens **2 oz** | **4 oz**

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



1 PREP & MAKE VINAIGRETTE

Adjust rack to middle position and preheat oven to 450 degrees. **Wash and dry all produce.** Slice **potatoes** into ¼-inch-thick rounds. Halve and peel **shallot**; finely chop half (save other half for another use). In a small bowl, whisk together half the **vinegar** (you'll use the rest later), **1 TBSP olive oil**, and **½ tsp sugar** (for 4 servings, use 2 TBSP olive oil and 1 tsp sugar). Season with **salt** and **pepper**.



4 MAKE SAUCE

Heat a drizzle of **oil** in pan used for steak over medium heat. Add **shallot**; cook, stirring, until softened, 1-2 minutes. Pour in remaining **vinegar**. Simmer until reduced by half, 30 seconds. Stir in **stock concentrate** and **¼ cup water** (⅓ cup for 4 servings). 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**.

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2 MAKE POTATO CLUSTERS

Lightly **oil** a baking sheet. In a large bowl, combine **potatoes**, **garlic powder**, **2 TBSP olive oil** (4 TBSP for 4 servings), and a couple big pinches of **salt** and **pepper**; toss until potatoes are completely coated. Arrange on prepared sheet into clusters (about 6 slightly overlapping slices each). Roast on middle rack for 12 minutes. Remove from oven; sprinkle with **Parmesan**. Return to middle rack until potatoes are tender and cheese is lightly browned, 10-12 minutes more.



5 MAKE SALAD

Meanwhile, toss **mixed greens** in a second large bowl with as much **vinaigrette** as desired. Season with **salt** and **pepper**.



3 COOK STEAK

While potatoes 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 to desired doneness, 5-7 minutes per side. Turn off heat; transfer to a cutting board to rest. Wipe out pan.



6 SERVE

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

BEST SPUDS

Next time, try roasting potato rounds with cheddar, then topping with your favorite baked potato fixin's.

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