



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



¼ oz | ¼ oz
Chives



8 oz | 16 oz
Broccoli Florets



1 Clove | 1 Clove
Garlic



6 TBSP | 12 TBSP
Sour Cream
Contains: Milk



14 oz | 28 oz
Sirloin Steak



1 | 2
Beef Demi-Glace
Contains: Milk

HELLO

ROASTED GARLIC

This amazing aromatic adds a sweet, caramelized flavor to pan sauce.

SIRLOIN & ROASTED GARLIC PAN SAUCE

with Mashed Potatoes & Broccoli

GOURMET



PREP: 5 MIN | COOK: 40 MIN | CALORIES: 720



GRAIN OF WISDOM

If you look closely, you'll see that your steak naturally has lines running through it. In order to ensure maximum tenderness, we want you to slice perpendicular to those lines in step 6, aka "against the grain."

BUST OUT

- Aluminum foil
- Baking sheet
- Large pot
- Strainer
- Potato masher
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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



1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry all produce.**
- Dice **potatoes** into ½-inch pieces. Thinly slice **chives**. Cut **broccoli florets** into bite-size pieces if necessary.
- Peel **garlic**. Place whole clove in the center of a small piece of foil; drizzle with **olive oil** and season with **salt** and **pepper**. Cinch into a packet.



4 COOK STEAK

- While potatoes cook, pat **steak*** very dry with paper towels; season with **salt** and **pepper**. Heat a **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 steak to a cutting board to rest. Wipe out pan.



2 ROAST GARLIC & BROCCOLI

- Place **garlic foil packet** on a baking sheet.
- Toss **broccoli** on same sheet with a **drizzle of oil, salt, and pepper**.
- Roast on middle rack until browned and tender, 15-20 minutes.



5 MAKE SAUCE

- Once **garlic** is done, carefully transfer to a cutting board and mash with a fork until smooth.
- Melt **1 TBSP butter (2 TBSP for 4 servings)** in pan used for steak over medium heat. Add mashed garlic (start with half and add more to taste); cook for 1 minute.
- Add **demi-glaze** and **¼ cup water (½ cup for 4)**. Simmer until slightly thickened, 1-2 minutes. Turn off heat.
- Stir in another **1 TBSP butter (2 TBSP for 4)** and any **resting juices from steak**. Season with **salt** and **pepper**.



3 MAKE MASHED POTATOES

- Meanwhile, place **potatoes** in a large pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender when pierced with a fork, 15-20 minutes.
- Reserve **½ cup potato cooking liquid**, then drain and return potatoes to pot.
- Mash potatoes until smooth; fold in **sour cream, salt, and pepper**. Add reserved potato cooking liquid a splash at a time as needed until potatoes are creamy.
- Keep covered off heat until ready to serve.



6 FINISH & SERVE

- Slice **steak** against the grain. Fold **half the chives** into **mashed potatoes**.
- Divide potatoes, **broccoli**, and steak between plates. Top steak and potatoes with **sauce**. Garnish with remaining chives and serve.

WK 10-16