



SIRLOIN STEAK PROVENÇAL

with Truffle Cream, Roasted Carrots, and Potatoes



HELLO

HERBS DE PROVENCE

This blend of six aromatic herbs is Southern France's signature seasoning.

PREP: 10 MIN

TOTAL: 45 MIN

CALORIES: 790



Sirloin Steak



Carrots



Shallots



Truffle Zest



Beef Stock Concentrates



Yukon Gold Potatoes



Scallions



Sour Cream
(Contains: Milk)



Herbs de Provence

START STRONG

Make this meal a true family feast: let kids help with tasks like seasoning the steak and veggies, mixing the truffled sour cream, and plating the finished dish.

BUST OUT

- Paper towels
- Large pan
- Peeler
- Baking sheet
- Small bowl
- Olive oil (4 tsp)
- Butter (4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- | | |
|---------------------------|---------|
| • Sirloin Steak | 24 oz |
| • Yukon Gold Potatoes | 24 oz |
| • Carrots | 6 |
| • Scallions | 2 |
| • Shallots | 2 |
| • Sour Cream | 4 TBSP |
| • Truffle Zest | 0.07 oz |
| • Herbs de Provence | 2 tsp |
| • Beef Stock Concentrates | 2 |

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREHEAT OVEN AND SEASON STEAK

Wash and dry all produce. Adjust rack to upper position and preheat oven to 425 degrees. Pat **steak** dry with a paper towel, then season all over with **salt** and **pepper**. Let sit at room temperature until ready to cook.



4 COOK STEAK

Pat **steak** again with a paper towel. Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add steak and cook on one side until nicely browned, 4-6 minutes. Flip and lower heat to medium. Add **2 tsp herbs de Provence** (we sent more) and **4 TBSP butter** to pan. Carefully tilt pan toward you. Using a spoon, continually baste steak with herbs and butter until desired doneness is reached, 6-9 minutes.

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2 ROAST VEGGIES

Halve **potatoes**, then cut into ½-inch-thick wedges. Trim and peel **carrots**, then cut on an angle into 1-inch pieces. Place potatoes on one side of a baking sheet and carrots on other side. Toss each with a drizzle of **olive oil** and a pinch of **salt** and **pepper**, keeping the veggies separate. Roast until browned in spots and tender, about 30 minutes.



5 MAKE PAN SAUCE

Transfer **steak** to a plate and let rest, keeping any remaining butter in pan. Add **scallion whites** and **shallots** to same pan and place over medium-high heat. Cook, stirring, until softened, 3-4 minutes. Stir in **stock concentrates** and ¼ cup **water**. Let simmer until slightly thickened, about 1 minute. **TIP:** Mix the stock concentrates and water in a small bowl before adding so that they're already combined once they hit the pan.



3 PREP

Meanwhile, trim and thinly slice **scallions**, separating greens and whites. Halve, peel, and finely chop **shallots**. In a small bowl, stir together **sour cream**, a drizzle of **olive oil**, **1 TBSP water**, and **truffle zest** to taste (start with a pinch and add more from there).



6 FINISH AND SERVE

Thinly slice **steak** against the grain. Divide steak, **potatoes**, and **carrots** between plates. Stir any **juices** released by steak into **pan sauce**. Drizzle pan sauce over steak and garnish with **scallion greens**. Serve with **truffled sour cream** on the side for dipping.

FRESH TALK

If you could travel anywhere in the world, where would you go?

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