

# SIRLOIN STEAK & ROASTED GARLIC PAN SAUCE

with Mashed Potatoes & Broccoli

### **INGREDIENTS**

2 PERSON | 4 PERSON



12 oz | 24 oz Yukon Gold Potatoes



8 oz | 16 oz Broccoli



1 Clove | 1 Clove Garlic

1/4 oz | 1/4 oz

Chives



6 TBSP | 12 TBSP Sour Cream Contains: Milk



14 oz | 28 oz Sirloin Steak

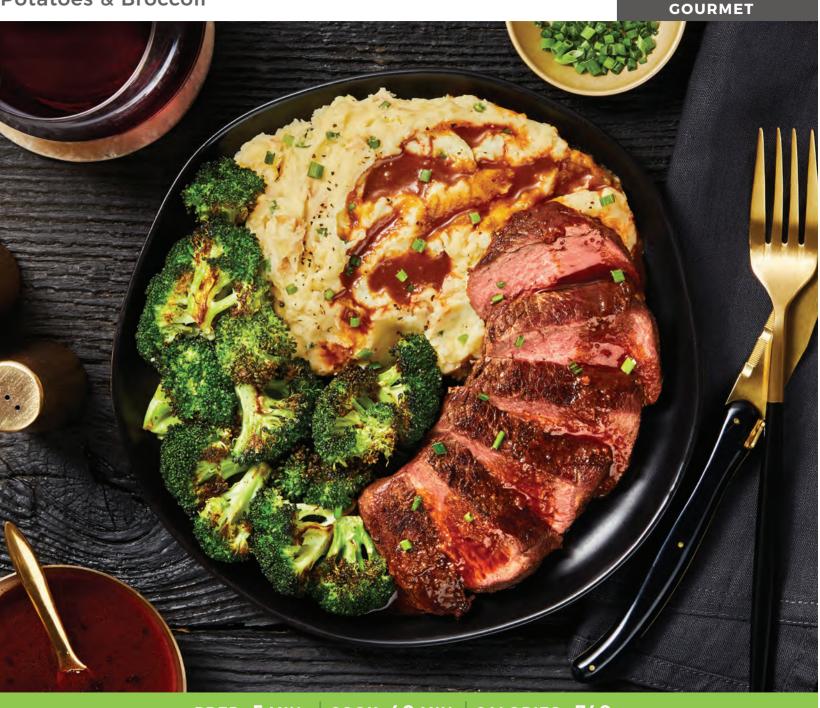


1 | 2 Beef Demi-Glace Contains: Milk

## HELLO

#### **ROASTED GARLIC**

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



PREP: 5 MIN

COOK: 40 MIN

CALORIES: 740

16

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#### **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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#### 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 any large 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.



#### **2 ROAST GARLIC & BROCCOLI**

- Place foil packet with garlic 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.



- 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.
- Return potatoes to pot; mash 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.



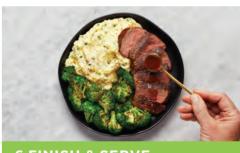
#### **4 COOK STEAK**

- 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.



#### **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. Add garlic (start with half and add more to taste); cook for 1 minute.
- Add demi-glace and ¼ cup water (⅓ 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.



#### 6 FINISH & SERVE

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

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