



# SIRLOIN STEAK & ROASTED GARLIC PAN SAUCE

with Mashed Potatoes & Broccoli

GOURMET

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold  
Potatoes



¼ oz | ¼ oz  
Chives



8 oz | 16 oz  
Broccoli



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.



PREP: 5 MIN | COOK: 40 MIN | CALORIES: 740



## 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.



### 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 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.



### 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** (**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.
- 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.



### 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.

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