



# SIRLOIN TOPPED WITH LEMON PAPRIKA SHRIMP plus Crème Fraîche Mashed Potatoes & Roasted Green Beans



## HELLO

### SURF & TURF

This classic protein pairing gets a flavorful upgrade thanks to two sumptuous sauces.

PREP: 10 MIN

TOTAL: 45 MIN

CALORIES: 920



Yukon Gold Potatoes



Chives



Paprika



Garlic



Green Beans



Beef Demi-Glace  
(Contains: Milk)



Lemon



Shallot



Shrimp  
(Contains: Shellfish)



Crème Fraîche  
(Contains: Milk)



Sirloin Steak



Dijon Mustard

## START STRONG

A restaurant-style sear goes beyond presentation—it helps meat develop that deep, mouthwatering flavor we associate with a good steak. For best results, pat your sirloin steak as dry as you can before seasoning so it browns immediately when it hits the hot pan.

## BUST OUT

- Zester
- Large bowl
- Paper towels
- Medium pot
- Strainer
- Potato masher
- Olive oil (4 tsp | 4 tsp)
- Butter (3 TBSP | 6 TBSP)  
(Contains: Milk)
- Baking sheet
- Aluminum foil
- Large pan
- Kosher salt
- Black pepper

## INGREDIENTS

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

- Lemon **1** | **2**
- Chives **¼ oz** | **½ oz**
- Paprika **1 tsp** | **2 tsp**
- Yukon Gold Potatoes **12 oz** | **24 oz**
- Shallot **1** | **1**
- Shrimp\* **10 oz** | **20 oz**
- Garlic **2 Cloves** | **4 Cloves**
- Crème Fraîche **4 TBSP** | **8 TBSP**
- Green Beans **6 oz** | **12 oz**
- Sirloin Steak\* **14 oz** | **28 oz**
- Beef Demi-Glace **1** | **2**
- Dijon Mustard **2 tsp** | **4 tsp**

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

\* Shrimp is fully cooked when internal temperature reaches 145 degrees.



**1 PREP & MIX BUTTER**  
Preheat oven to 425 degrees. **Wash and dry all produce.** Zest and halve **lemon**. Thinly slice **chives**. Place **2 TBSP butter** (4 TBSP for 4 servings) in a large microwave-safe bowl; microwave until softened, 10-15 seconds. Stir in **lemon zest**, half the chives, and half the **paprika**. Season with **salt** and **pepper**; set aside. Dice **potatoes** into ½-inch pieces. Halve, peel, and mince half the **shallot** (all for 4). Rinse **shrimp**; pat dry with paper towels. Season with **salt**, **pepper**, and remaining paprika.



**4 COOK STEAK**  
Meanwhile, pat **steak** dry with paper towels. Season all over with **salt** and **pepper**. Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add steak; cook until browned but not yet cooked through, 3-6 minutes per side. Turn off heat; wipe out pan. Transfer steak to sheet with **green beans** and **lemon**; roast steak to desired doneness, 4-7 minutes. (**TIP:** If green beans and lemon are done first, remove from sheet and continue roasting steak.) Set steak aside to rest.

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**2 MAKE MASHED POTATOES**  
Place **potatoes** and **garlic cloves** in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until potatoes are tender, 15-20 minutes. Reserve **½ cup cooking liquid**; drain and return potatoes and garlic to pot. Mash with half the **crème fraîche** (you'll use the rest later) and **1 TBSP plain butter** (2 TBSP for 4) until smooth, adding splashes of reserved cooking liquid as needed. Season with **salt** and **pepper**. Keep covered off heat.



**5 COOK SHRIMP & MAKE PAN SAUCE**  
Heat a drizzle of **olive oil** in pan used for steak over medium-high heat. Add **shrimp**; cook until pink and cooked through, 3-4 minutes. Turn off heat. Add to bowl with **lemon paprika butter**; toss to coat. Cover to keep warm. Wipe out pan; return to medium heat with a drizzle of **olive oil**. Add **shallot**; cook 1 minute. Stir in **demi-glace**, **mustard**, and **¼ cup water** (⅓ cup for 4); cook until thickened, 2-3 minutes. Turn off heat; stir in remaining **crème fraîche**. Season with **pepper**.



**3 ROAST GREEN BEANS & LEMON**  
While potatoes and garlic cook, toss **green beans** on a baking sheet with a drizzle of **olive oil**, **salt**, and **pepper**. Place **lemon halves** cut sides down on same sheet. Roast on top rack until browned and tender, 12-15 minutes total (you'll add more to the sheet in step 4). Cover with foil to keep warm, if necessary.



**6 FINISH & SERVE**  
Thinly slice **steak** against the grain. Divide steak, **potatoes**, and **green beans** between plates. Top steak with **pan sauce** and **lemon paprika shrimp**. Sprinkle with remaining **chives**. Serve with **roasted lemon** on the side.

## SAVE ROOM!

Special occasions call for dessert. In a mug, combine ¼ cup each milk & flour, ¼ tsp baking powder, & ¼ cup chocolate hazelnut spread. Microwave until cake is springy, 1-2 minutes.

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