



SIRLOIN WITH BISTRO CREAM SAUCE plus Roasted Potatoes & Carrot Green Bean Amandine



HELLO
HERBES DE PROVENCE
This blend of six aromatic herbs, including lavender, is southern France's signature seasoning.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 870



Sirloin Steak



Herbes de Provence



Shallot



Green Beans



Beef Stock Concentrate



Sour Cream
(Contains: Milk)



Sliced Almonds
(Contains: Tree Nuts)



Yukon Gold Potatoes



Carrots



Fry Seasoning



Dijon Mustard

START STRONG

Why do we ask you to cut the carrots into “green-bean-sized pieces” in step 3? This way, the green beans and carrots will cook evenly and at the same pace when roasted.

BUST OUT

- Paper towels
- Large pan
- Baking sheet
- Kosher salt
- Peeler
- Black pepper
- 2 Medium bowls
- Olive oil (5 tsp | 5 tsp)
- Sugar (¼ tsp | ½ tsp)
- Butter (3 TBSP | 6 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Sirloin Steak* **14 oz | 28 oz**
- Yukon Gold Potatoes **16 oz | 32 oz**
- Fry Seasoning **1 TBSP | 1 TBSP**
- Shallot **1 | 2**
- Carrots **6 oz | 12 oz**
- Green Beans **6 oz | 12 oz**
- Sliced Almonds **½ oz | 1 oz**
- Beef Stock Concentrate **1 | 2**
- Dijon Mustard **2 tsp | 4 tsp**
- Herbes de Provence **1 TBSP | 1 TBSP**
- Sour Cream **2 TBSP | 4 TBSP**

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



1 PREP

Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. **Wash and dry all produce.** Pat **steak** dry with paper towels; season all over with **salt** and **pepper**. Let sit at room temperature until ready to cook.



4 COAT NUTS & START SAUCE

Meanwhile, melt ½ **TBSP butter** (1 TBSP for 4 servings) in a large, preferably nonstick, pan over medium-high heat. Add **almonds**; cook, stirring, 2 minutes. Add ¼ **tsp sugar** (½ tsp for 4) and a pinch of **salt**. Cook until toasted, 1-2 minutes more. Turn off heat; transfer to a plate. Wipe out pan. In a second medium bowl, combine **stock concentrate, mustard,** and ¼ **cup water** (⅓ cup for 4).



2 ROAST POTATOES

Cut **potatoes** into ½-inch-thick wedges. Toss on one side of a baking sheet with a large drizzle of **olive oil**, half the **Fry Seasoning, salt,** and **pepper**. Roast on top rack for 5 minutes (you'll add more to the sheet then). (For 4 servings, toss potatoes with all the Fry Seasoning; spread out across entire sheet. Roast, tossing halfway through, 20-25 minutes total.)



5 COOK STEAK

Heat a drizzle of **olive oil** in same pan over medium-high heat. Add **steak** and cook until a crust forms on first side, 3-6 minutes. Flip steak and reduce heat to medium. Add ½ **tsp Herbes de Provence** (1 tsp for 4 servings; we sent more) and **1 TBSP butter** (2 TBSP for 4). Continue cooking steak to desired doneness, 3-6 minutes more. Turn off heat; transfer to a cutting board to rest. Wipe out pan.



3 ROAST VEGGIES

While potatoes roast, halve, peel, and dice **shallot**. Trim, peel, and halve **carrots** lengthwise, then cut into green-bean-sized pieces; toss in a medium bowl with **green beans,** a large drizzle of **olive oil, salt,** and **pepper**. Once **potatoes** have roasted 5 minutes, add carrots and green beans to empty side. (For 4, add to a second sheet.) Roast until potatoes are crispy and veggies are tender, 15-20 minutes more.



6 FINISH SAUCE & SERVE

Melt ½ **TBSP butter** (1 TBSP for 4) in same pan over medium heat. Add **shallot**; cook 1 minute. Add **sauce**; reduce heat to low. Add any **resting juices** from steak. Cook until thickened, 2-3 minutes. Remove pan from heat. Stir in **sour cream** and **1 TBSP butter** (2 TBSP for 4). Slice **steak** against the grain. Divide steak, **potatoes,** and **veggies** between plates. Top steak with sauce. Top veggies with **almonds** and serve.

ONE-TWO CRUNCH

Try making the sweet and salty almond topping again for sprinkling over roasted Brussels sprouts.

Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com

WK21 NJ-16