



# Steak and Bacon-Wrapped Green Beans with Creamy Garlic Mash

Mother's Day 35 Minutes



Beef Steak



Yellow Potato



Mayonnaise



Green Beans



Bacon Strips



Horseradish



Whole Grain Mustard



Garlic



Green Onions

## HELLO STEAK

*Patting your steak dry before seasoning ensures a perfectly seared steak!*

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

## Bust Out

2 Baking sheets, colander, measuring spoons, potato masher, parchment paper, small bowl, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Beef Steak	340 g	680 g
Yellow Potato	360 g	720 g
Mayonnaise	2 tbsp	4 tbsp
Green Beans	170 g	340 g
Bacon Strips	100 g	200 g
Horseradish	1 tbsp	2 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Garlic	6 g	12 g
Green Onions	2	4
Milk*	2 tbsp	4 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	¼ tbsp	½ tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

\*\*\*Cook to a minimum internal temperature of 63°C/145°F for medium-rare; steak size will affect doneness.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanut, sesame, soy, sulphites, tree nuts and wheat.*

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## Roast beans

Trim **green beans**. Cut **bacon** in half. (**NOTE:** You should have 8 pieces for 2 ppl or 16 pieces for 4 ppl.) Place **green beans** crosswise over **bacon strips** in small bundles, then carefully wrap the **bacon** around each bundle. Transfer **bacon-wrapped green beans** to a parchment-lined baking sheet. Roast, in the **middle** of the oven, flipping halfway through cooking, until **bacon** is crisp, 25-26 min. \*\*



## Make horseradish aioli

Add **horseradish**, **mayo**, **mustard**, **¼ tsp sugar** (dbl for 4 ppl) and **half the green onions** to a small bowl. Stir to combine. Set aside.



## Finish prep and start potatoes

While **bacon-wrapped green beans** roast, cut **potatoes** into 1-inch pieces. Thinly slice **green onions**. Peel the **garlic**. Combine **potatoes**, **garlic**, **2 tsp salt** and enough **water** to cover (approx. 1-inch) in a large pot. (**NOTE:** Use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min.



## Mash potatoes

When **potatoes** are done, drain and return to same pot, off heat. Using a masher, mash in **2 tbsp milk**, **2 tbsp butter** (dbl both for 4 ppl) and **remaining green onions**, until smooth. Season with **salt** and **pepper**.



## Cook steak

While **potatoes** cook, pat **steak** dry with paper towels, then season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **steak**. Cook, until golden-brown, 2-3 min per side. Remove pan from heat and transfer **steaks** to another baking sheet. Roast in the **top** of the oven, until cooked to desired doneness, 5-10 min.\*\*\*



## Finish and serve

Slice **steak**. Divide **mash**, **bacon-wrapped green beans** and **steak** between plates. Serve with **horseradish aioli** on the side.

## Dinner Solved!