



STEAK & SHALLOT PAN SAUCE

with Garlic Bread & Roasted Zucchini



HELLO GARLIC BREAD

This all-star side is crunchy, buttery, aromatic, and ready in a flash.

PREP: 5 MIN | **TOTAL: 25 MIN** | **CALORIES: 540**



Shallot



Garlic



Ranch Steak



Italian Seasoning



Zucchini



Demi-Baguette,
(Contains: Soy, Wheat)



Beef Stock
Concentrate

START STRONG

Take your steak out of the fridge and let it come to room temperature before cooking. Don't have time for that? At least let it sit out long enough to take the chill off. This is the key to evenly cooked, juicy steak.

BUST OUT

- Baking sheet
- Kosher salt
- Small bowl
- Black pepper
- Paper towels
- Large pan
- Vegetable oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Zucchini **1** | **2**
- Garlic **1 Clove** | **2 Cloves**
- Shallot **1** | **2**
- Demi-Baguette **1** | **2**
- Italian Seasoning **1 tsp** | **1 tsp**
- Ranch Steak* **10 oz** | **20 oz**
- Beef Stock Concentrate **1** | **2**

* 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 produce.** Trim and slice **zucchini** crosswise into ½-inch-thick rounds. Peel and mince or grate **garlic**. Halve, peel, and finely chop **shallot**. Halve **demi-baguette** lengthwise.



4 COOK STEAK

While garlic bread toasts, pat **steak** dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 4-7 minutes per side. Turn off heat; remove from pan and set aside to rest.



2 ROAST ZUCCHINI

Toss **zucchini** on a baking sheet with **Italian Seasoning**, a drizzle of **oil**, **salt**, and **pepper**. Roast on top rack for 12 minutes (you'll add the garlic bread then).



5 MAKE SAUCE

Heat a drizzle of **oil** in pan used for steak over medium heat. Add **shallot** and cook, stirring, until softened, 1 minute. Stir in **stock concentrate** and ¼ **cup water** (⅓ cup for 4 servings). Bring to a simmer and cook, scraping up any browned bits from bottom of pan, until reduced by half, 2-3 minutes. Turn off heat; stir in **1 TBSP butter**. Season with **salt** and **pepper**.



3 MAKE GARLIC BREAD

Meanwhile, place **1 TBSP butter** (2 TBSP for 4 servings) and **garlic** in a small microwave-safe bowl. Microwave until softened, 10 seconds. Spread onto cut sides of **baguette**; season with **salt** and **pepper**. Once **zucchini** has roasted 12 minutes, carefully toss and push to one side of sheet. Place **garlic bread** cut sides up on empty side. (For 4, leave zucchini roasting; add bread to a second sheet and toast on middle rack.) Roast until zucchini is tender and bread is toasted, 3-5 minutes more.



6 FINISH & SERVE

Halve **garlic bread** on a diagonal if desired. Divide **steak**, **zucchini**, and garlic bread between plates. Top steak with **sauce** and serve.

SWEPT AWAY

Pro tip: Use the garlic bread to swipe up any runaway sauce.

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