



TRUFFLE AND HERB CRUSTED NEW YORK STRIP STEAK

with Asparagus and Truffle Oven Fries



HELLO

TRUFFLE CRUST

Seasoned breadcrumbs add a layer of rich truffle flavor to steak.

PREP: 10 MIN

TOTAL: 45 MIN

CALORIES: 850



Yukon Gold Potatoes



Parsley



Truffle Oil



New York Strip Steak



Beef Demi-Glace
(Contains: Milk)



Asparagus



Panko Breadcrumbs
(Contains: Wheat)



Italian Seasoning



Grape Tomatoes

START STRONG

Truffles' flavor can sometimes pack a wallop. Feel free to use the truffle oil to taste when adding it to the breadcrumbs and potatoes.

BUST OUT

- Small bowl
- 2 Baking sheets
- Large pan
- Paper towels
- Aluminum foil
- Oil (1 TBSP | 2 TBSP)

INGREDIENTS

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

- Yukon Gold Potatoes **24 oz** | **48 oz**
- Asparagus **6 oz** | **12 oz**
- Parsley **¼ oz** | **½ oz**
- Panko Breadcrumbs **½ Cup** | **1 Cup**
- Truffle Oil **2 TBSP** | **4 TBSP**
- Italian Seasoning **1 TBSP** | **2 TBSP**
- New York Strip Steak **10 oz** | **20 oz**
- Grape Tomatoes **4 oz** | **8 oz**
- Beef Demi-Glace **1** | **2**

HELLO WINE



PAIR WITH
Pulcino D'oro Super Tuscan
Red Blend, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP
Wash and dry all produce. Preheat oven to 425 degrees. Cut **potatoes** into ½-inch-thick wedges, like steak fries. Trim woody bottom ends from **asparagus**. Finely chop **parsley**. Toss **panko** in a small bowl with **1 TBSP truffle oil** and half the **parsley**. Season with **salt and pepper**.



2 MAKE FRIES
Toss **potatoes** on a lightly oiled baking sheet with half the **Italian seasoning**. Season with **salt and pepper**. Roast in oven until browned and crispy, 25-30 minutes.



3 SEAR STEAK
Heat a drizzle of **oil** in a large pan over medium-high heat. Pat **steak** dry with a paper towel. Season all over with **salt, pepper**, and remaining **Italian seasoning**. Add to pan and sear until browned and crusty, 2-3 minutes per side. Remove from pan and set aside. Wipe out pan with a paper towel.



4 COOK VEGGIES
Heat another drizzle of **oil** in same pan over medium-high heat. Add **tomatoes** and **asparagus**. Cook until tomatoes are starting to burst and asparagus is lightly charred, about 5 minutes. Season with **salt and pepper**. Remove from pan and set aside. **TIP:** Cover veggies with aluminum foil to keep warm.



5 MAKE SAUCE AND CRUST STEAK
Add **demi-glace** and **½ cup water** to same pan. Bring to a boil. Let bubble until thickened and reduced by about half, 2-3 minutes. Place **steak** on another baking sheet. Add a layer of **panko mixture** to top of steak. Roast in oven until panko is toasted and steak is cooked to desired doneness, 3-5 minutes.



6 FINISH AND PLATE
Cut **steak** into two pieces. Toss **potatoes** with remaining **1 TBSP truffle oil**. Season with **salt and pepper**. Divide **potatoes, steak**, and **veggies** between plates. Drizzle with **sauce** and garnish with remaining **parsley**.

LAVISH!

Double the truffle means there's decadent flavor throughout.

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