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.



Yukon Gold Potatoes













Beef Demi-Glace

(Contains: Milk)

Strip Steak



Grape Tomatoes



Asparagus



Panko Breadcrumbs (Contains: Wheat)

Italian Seasoning

PREP: 10 MIN

TOTAL: 45 MIN

CALORIES: 850

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 1/4 **oz** | 1/2 **oz**

• Panko Breadcrumbs ½ Cup | 1 Cup

• Truffle Oil 2 TBSP | 4 TBSP

• Italian Seasoning 1 TBSP | 2 TBSP

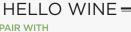
• New York Strip Steak

• Grape Tomatoes 4 oz | 8 oz

10 oz | 20 oz

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• Beef Demi-Glace 1 | 2



Pulcino D'oro Super Tuscan Red Blend. 2015

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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.



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.



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.



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.



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.



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.

