



# Warm Steak Salad

with Squash and Winter Greens

**PRONTO** 30 Minutes



Beef Strips



Kale, chopped



Butternut Squash, cubes



Shallot



Garlic



Balsamic Vinegar



Pepitas



Garlic Salt



Feta Cheese

### HELLO BALSAMIC VINEGAR

*Tangy and sweet, which means it pairs perfectly with beef!*

# START HERE

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

## Bust Out

Baking Sheet, Large Non-Stick Pan, Parchment Paper, Measuring Spoons

## Ingredients

	2 Person	4 Person
Beef Strips	285 g	570 g
Kale, chopped	113 g	227 g
Butternut Squash, cubes	170 g	340 g
Shallot	50 g	100 g
Garlic	6 g	12 g
Balsamic Vinegar	2 tbsp	4 tbsp
Pepitas	28 g	56 g
Garlic Salt	1 ½ tsp	3 tsp
Feta Cheese	¼ cup	½ cup
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* 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, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## 1. ROAST SQUASH

Toss **squash** with **1 tbsp oil** (dbl for 4 ppl) and **half the garlic salt**, on a parchment-lined baking sheet. Season with **pepper**. Roast in **middle** of oven, stirring halfway through cooking, until tender, 20-22 min.



## 4. COOK BEEF

Heat the same pan over medium-high. When hot, add **1 tbsp oil** (dbl for 4 ppl) then **beef**, **shallots** and **remaining garlic salt**. Cook, stirring occasionally, until browned, 4-6 min.\*\* Remove the pan from the heat. Add **garlic** and **remaining vinegar**. Cook, stirring often, until fragrant and coated, 1 min.



## 2. PREP

Peel, then thinly slice **shallot**. Peel, then mince or grate **garlic**. Pat the **beef** dry with paper towels, then season with **salt** and **pepper**. Add **half the vinegar**, **½ tsp sugar** and **2 tbsp oil** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**. Whisk to combine. Add **kale** and toss to coat. Set aside.



## 5. FINISH AND SERVE

Divide **kale** between plates. Top with **roasted squash** and **beef mixture**. Sprinkle over **feta** and **pepitas**.

# Dinner Solved!



## 3. TOAST SEEDS

Heat a large non-stick pan over medium heat. Add the **pepitas** to the dry pan. Toast, stirring often, until golden-brown 4-5 min. (**TIP:** Keep your eye on them so they don't burn!) Transfer to a plate.