



# SIRLOIN AND TANGY STEAK SAUCE with Crispy Green Beans and Rosemary Potatoes



**HELLO**  
**SIRLOIN STEAK**  
Fine-grained in texture with bold, beefy flavor: boneless beef sirloin is our pick for the ultimate steak.

PREP: 5 MIN | TOTAL: 35 MIN | CALORIES: 680



Red Potatoes



Garlic



Panko Breadcrumbs  
(Contains: Wheat)



Beef Stock Concentrate



Ketchup



Rosemary



Green Beans



Sirloin Steak



Dijon Mustard



Hot Sauce

## START STRONG

Be sure to lightly oil your baking sheet in step 2. This'll ensure that your potatoes get nice and crispy without sticking to the sheet.

## BUST OUT

- 2 Medium bowls
- Aluminum foil
- Baking sheet
- Plastic wrap
- Large pan
- Small bowl
- Paper towels
- Strainer
- Vegetable oil (4 tsp | 2 tsp)
- Butter (1½ TBSP | 2 TBSP)  
(Contains: Milk)
- Sugar (¼ tsp | ½ tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Red Potatoes 12 oz | 24 oz
- Rosemary ¼ oz | ¼ oz
- Garlic 2 Cloves | 4 Cloves
- Green Beans 6 oz | 12 oz
- Panko Breadcrumbs ¼ Cup | ½ Cup
- Sirloin Steak 10 oz | 20 oz
- Beef Stock Concentrate 1 | 2
- Ketchup 2 TBSP | 4 TBSP
- Dijon Mustard 2 tsp | 2 tsp
- Hot Sauce 1 tsp | 1 tsp

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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



**1** PREP AND MAKE SAUCE  
Adjust rack to upper position and preheat oven to 425 degrees. **Wash and dry all produce.** Halve **potatoes.** Pick **rosemary leaves** from stems; mince leaves until you have ½ TBSP. Mince or grate **garlic.** Trim **green beans.** In a small bowl, **combine stock concentrate, ketchup, mustard, 3 TBSP water, ¼ tsp sugar, and hot sauce** (to taste)



**4** COOK STEAK AND SAUCE  
Pat **steak** dry with paper towels; season all over with **salt and pepper.** Heat a large drizzle of **oil** in same pan over medium-high heat. Add steak and cook to desired doneness, 4-7 minutes per side. Remove from pan, tent with foil, and let rest until ready to serve. Reduce heat to low. Stir in **sauce** until thoroughly combined. Remove pan from heat; season with pepper.

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**2** ROAST POTATOES  
Toss **potatoes** in a medium bowl with a drizzle of **oil, minced rosemary,** and a large pinch of **salt and pepper.** Arrange cut sides down on a lightly **oiled** baking sheet. Roast until browned and tender, 25-30 minutes.



**5** COOK GREEN BEANS  
While steak cooks, place **green beans** in a medium microwave-safe bowl with a splash of **water.** Cover bowl with plastic wrap and poke a few holes in wrap. Microwave on high until tender, 2-3 minutes. Remove from microwave, drain water, then toss beans with **1 TBSP butter.** Season with **salt and pepper.** Toss with **garlic panko.**



**3** MAKE GARLIC PANKO  
Melt ½ TBSP **butter** in a large pan over medium-high heat. Add **garlic** and cook until fragrant, about 30 seconds. Add **panko** and cook, stirring constantly, until golden brown, 3-5 minutes. Season with **salt and pepper.** Remove from pan and set aside. Wipe out pan.



**6** SERVE  
Divide **steak, potatoes, and green beans** between plates. Top steak with **sauce.**

## GO CRUNCH

Add panko and your crew will love their veggies.

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