



# SEARED SIRLOIN STEAK

with Garlic Herb Butter, Chive Mashed Potatoes, and Honey Roasted Carrots



## HELLO CHIVES

These slender green alliums give a mild oniony flavor to creamy mashed potatoes.

PREP: 10 MIN

TOTAL: 40 MIN

CALORIES: 880



Yukon Gold Potatoes



Chives



Sirloin Steak



Garlic Herb Butter  
(Contains: Milk)



Chili Flakes



Carrots



Honey



Beef Demi-Glace  
(Contains: Milk)



Sour Cream  
(Contains: Milk)



## START STRONG


For sensational steak searing, be sure to pat the meat *extra* dry (we're talking a five-paper-towel job, folks). This chef-approved at-home trick is the key to a restaurant-quality sirloin.

## BUST OUT

- Peeler
- Paper towels
- Large pot
- Large pan
- Strainer
- Potato masher
- Baking sheet
- Vegetable oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Carrots **4** | **8**
- Chives **¼ oz** | **½ oz**
- Honey **1 TBSP** | **2 TBSP**
- Sirloin Steak\* **14 oz** | **28 oz**
- Beef Demi-Glace **1** | **2**
- Garlic Herb Butter **2 TBSP** | **4 TBSP**
- Sour Cream **4 TBSP** | **8 TBSP**
- Chili Flakes  **1 tsp** | **1 tsp**

\* Steak is fully cooked when internal temperature reaches 145 degrees.

## WINE CLUB

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# HelloFRESH



## 1 PREP AND COOK POTATOES

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Peel and cut **carrots** diagonally into ½-inch-thick pieces. Thinly slice **chives**. Place potatoes in a large pot with enough **salted water** to cover by 2 inches. Boil until tender, about 15 minutes. Drain and return to pot.



## 4 MAKE SAUCE

Add **demi-glace** and ¼ cup **water** to same pan. Stir over low heat until slightly reduced, 1-2 minutes. Add **garlic herb butter** and any **resting juices** from steak. Stir until butter has melted. Turn off heat; season with **salt** and **pepper**.



## 2 ROAST CARROTS

While potatoes cook, toss **carrots** on a baking sheet with a large drizzle of **oil**, **salt**, and **pepper**. Roast until tender and lightly browned at the edges, about 15 minutes. Drizzle with **honey** and return to oven until caramelized and golden brown, 5-7 minutes more.



## 5 MASH POTATOES

Mash **potatoes** with a potato masher or fork until smooth. Reserve 1 TBSP **chives**; stir rest into mashed potatoes with **sour cream** and **2 TBSP plain butter**. Season with **salt** and **pepper**.



## 3 COOK STEAK

While carrots roast, pat **steak** dry with paper towels; season all over with **salt** and **pepper**. Heat a large drizzle of **oil** in a large pan over medium-high heat. Add steak and cook until browned and cooked to desired doneness, 3-6 minutes per side. Turn off heat; transfer to a cutting board to rest for 5 minutes. Wipe out pan.



## 6 FINISH AND SERVE

Slice **steak**. Divide **carrots**, **potatoes**, and steak between plates. Spoon **sauce** over potatoes and steak. Sprinkle carrots with **chili flakes** (to taste). Garnish the plate with reserved **chives**.

## SENSATIONAL!

You just outdid your local steakhouse.

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