



RIB-EYE STEAK AND SAVORY MUSHROOM SAUCE with Cheesy Mashed Potato

11



HELLO

RIB-EYE STEAK

This prized cut is well-marbled
and has a deep flavor.

PREP: 15 MIN

TOTAL: 25 MIN

CALORIES: 1020



Russet Potato



Garlic



Rib-Eye Steak



Beef Stock
Concentrate



Scallions



Button
Mushrooms



Sour Cream
(Contains: Milk)



Monterey
Jack Cheese
(Contains: Milk)

START STRONG

Take your steak out of the fridge and let it come to room temperature before cooking. Don't have time for that? At least let it sit out long enough to take the chill off. This is the key to evenly cooked, juicy steak.

BUST OUT

- Medium pot
- Potato masher
- Strainer
- Paper towels
- Large pan
- Vegetable oil (2 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)
- Olive oil (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Russet Potato 1 | 2
- Scallions 2 | 4
- Garlic 2 Cloves | 4 Cloves
- Button Mushrooms 4 oz | 8 oz
- Rib-Eye Steak 20 oz | 40 oz
- Sour Cream 2 TBSP | 4 TBSP
- Monterey Jack Cheese ¼ Cup | ½ Cup
- Beef Stock Concentrate 1 | 2

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 COOK POTATO
Wash and dry all produce. Peel and dice **potato** into ½-inch cubes. Place in a medium pot with enough **salted water** to cover by 1 inch. Cook until tender when pierced with a fork, 15 minutes. Reserve ¼ **cup potato cooking water**, then drain and return to pot. Cover.



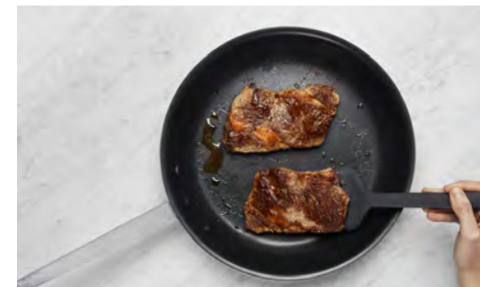
4 MASH POTATO
Add **sour cream**, **cheese**, and **1 TBSP butter** to pot with **potato**. Using a potato masher or fork, mash over medium-low heat until smooth. (**TIP:** If needed, stir in reserved potato cooking water, a little at a time, until mixture is smooth.) Season generously with **salt** and **pepper**.



2 PREP
Meanwhile, trim and thinly slice **scallions**, separating whites from greens. Mince or grate **garlic**. Trim and thinly slice **mushrooms**.



5 MAKE SAUCE
Heat a drizzle of **olive oil** in pan used to cook steak over medium-high heat. Add **mushrooms** and cook, stirring, until lightly browned and softened, 2-4 minutes. Add **scallion whites** and **garlic** and cook until fragrant, about 1 minute. Stir in **stock concentrate** and ½ **cup water**, then bring to a boil. Once boiling, reduce heat to low. Simmer until slightly thickened, 1-2 minutes. Turn off heat and stir in **1 TBSP butter**. Season with **salt** and **pepper**.



3 COOK STEAK
Pat **steak** dry with paper towels; season with **salt** and **pepper**. Heat a large drizzle of **oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 4-7 minutes per side. Remove from pan and set aside to rest.



6 FINISH AND SERVE
Slice **steak** against the grain. Divide steak and **mashed potato** between plates. Top steak with **sauce**. Garnish with remaining **scallion greens**.

PRIME TIME

You just outdid your favorite steakhouse.

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