



# 10-OZ RIBEYE AND MUSTARD PEPPERCORN SAUCE with Chive Mashed Potatoes and Roasted Broccoli



## HELLO

### MUSTARD SEEDS

These tiny yellow spheres add a hint of spice and a pop of texture.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 990



Yukon Gold Potatoes



Chives



Black Peppercorns



Broccoli Florets



Beef Stock Concentrate



Shallot



Mustard Seeds



Sour Cream  
(Contains: Milk)



Ribeye Steak

## START STRONG

To get a restaurant-quality sear on your steak, don't move it around after you place it in the hot pan. A deep-brown crust requires maximum steak-to-pan contact.

## BUST OUT

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

## INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Shallot **2 TBSP** | **4 TBSP**
- Chives **¼ oz** | **½ oz**
- Black Peppercorns **1 TBSP** | **1 TBSP**
- Mustard Seeds **1 tsp** | **2 tsp**
- Sour Cream **4 TBSP** | **8 TBSP**
- Broccoli Florets **8 oz** | **16 oz**
- Ribeye Steak\* **20 oz** | **40 oz**
- Beef Stock Concentrate **1** | **2**

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

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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



# HelloFRESH



## 1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch cubes. Halve, peel, and mince **shallot** until you have 2 TBSP (save the rest for another use). Thinly slice **chives**. Place **peppercorns** and **mustard seeds** in separate zip-close bags. Using a heavy pan or mallet, pound peppercorns and mustard seeds until coarsely ground.



## 4 COOK STEAK

While broccoli roasts, pat **steak** dry with paper towels; season with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat (use a nonstick pan if you have one). Add steak and cook to desired doneness, 3-6 minutes per side. Turn off heat; transfer to a cutting board. Rinse and wipe out pan.



## 2 MAKE MASHED POTATOES

Place **potatoes** in a medium pot with enough **salted water** to cover by 2 inches. Boil until tender when pierced with a fork, about 15 minutes. Drain and return to pot. Mash with a potato masher or fork until smooth. Stir in half the **sour cream**, half the **chives**, **salt**, and **pepper**. Cover and keep on very low heat, stirring occasionally, until ready to serve.



## 5 MAKE SAUCE

Melt **1 TBSP butter** in same pan over medium heat. Add **minced shallot** and cook until softened, 1-2 minutes. Add **stock concentrate**, **¼ cup water**, and **peppercorns** and **mustard seeds** (start with ½ tsp each). Simmer until reduced, 2-3 minutes. Stir in any **resting juices** from steak. Turn off heat; stir in 1 TBSP butter and remaining **sour cream** until smooth. Season with **salt** and **pepper**.



## 3 ROAST BROCCOLI

While potatoes cook, toss **broccoli** on a baking sheet with a large drizzle of **olive oil**, **salt**, and **pepper**. Roast on top rack until browned and tender, about 15 minutes.



## 6 FINISH AND SERVE

Slice **steak** against the grain. Divide **broccoli**, **mashed potatoes**, and steak between plates. Top steak with **sauce**. Garnish with remaining **chives**.

## PEP TALK

Fresh peppercorns are much more aromatic and flavorful than the pre-ground stuff.

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