











SEARED SIRLOIN AND DEMI-GLACE SAUCE with Caramelized Onion Mashed Potatoes and a Green Salad



HELLO
YUKON GOLD POTATOES
With extra-tender skin and flesh that tastes as buttery as it looks, these spuds help you strike culinary gold.

PREP: 15 MIN | TOTAL: 50 MIN | CALORIES: 800

-  Yellow Onion
-  Yukon Gold Potatoes
-  Dried Cranberries
-  Sirloin Steak
-  Mixed Greens
-  Shallot
-  Lemon
-  Sour Cream
(Contains: Milk)
-  Beef Demi-Glace
(Contains: Milk)

START STRONG

Give the dried cranberries time to marinate in step 1—it's absolutely worth the wait. Their texture will turn soft and velvety, making them like little jewels in your salad. Instead of ditching the liquid in step 6, keep it in the fridge for mixing into cocktails or sparkling water.

BUST OUT

- 2 Medium bowls
 - Paper towels
 - Large pan
 - Large bowl
 - Large pot
 - Kosher salt
 - Strainer
 - Black pepper
 - Potato masher
 - Vegetable oil (1 TBSP | 2 TBSP)
 - Olive oil (1 tsp | 2 tsp)
 - Butter (3 TBSP | 4 TBSP)
- (Contains: Milk)

INGREDIENTS

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

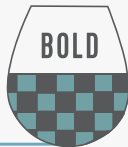
- Yellow Onion 1 | 2
- Shallot 1 | 2
- Yukon Gold Potatoes 12 oz | 24 oz
- Lemon 1 | 1
- Dried Cranberries 1 oz | 2 oz
- Sour Cream 2 TBSP | 4 TBSP
- Sirloin Steak* 14 oz | 28 oz
- Beef Demi-Glace 1 | 2
- Mixed Greens 2 oz | 4 oz

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

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 PREP Wash and dry all produce. Halve, peel, and thinly slice **onion**. Halve, peel, and thinly slice **shallot**; mince a few slices until you have 3 TBSP. Dice **potatoes** into ½-inch pieces. Halve **lemon**. Place **cranberries** in a medium bowl with enough **hot water** to cover by 1 inch; set aside.



4 COOK STEAK Pat **steak** dry with paper towels, then season all over with **salt** and **pepper**. Heat a drizzle of **oil** in pan used to caramelize onion and shallot over medium-high heat. Add steak and cook to desired doneness, 4-7 minutes per side. Turn off heat. Transfer to a plate to rest for 5 minutes. Wash out pan.



2 CAMELIZE ONION AND SHALLOT Heat a large drizzle of **oil** in a large pan over medium-high heat. Add **onion** and **sliced shallot** and cook, stirring, until browned and softened, 15-20 minutes. (**TIP:** If pan seems dry, add a splash of water.) Turn off heat; transfer to a second medium bowl. Season with **salt** and **pepper**. Wash out pan.



5 MAKE SAUCE Melt **1 TBSP butter** in same pan over low heat. Add **minced shallot** and cook, stirring, until softened, 1-2 minutes. Stir in **demi-glace** and ¼ **cup water** (⅓ cup for 4 servings). Simmer until slightly thickened, 1-2 minutes. Turn off heat. Stir in another **1 TBSP butter** and any **resting juices** from steak. Season with **salt** and **pepper**.



3 MAKE MASHED POTATOES Place **potatoes** in a large pot with enough **salted water** to cover by 2 inches. Boil until potatoes are tender, 15-20 minutes, then drain and return to pot. Mash until smooth; stir in **sour cream**, **1 TBSP butter** (2 TBSP for 4 servings), **salt**, and **pepper**. Keep covered until ready to serve.



6 FINISH AND SERVE In a large bowl, toss together **mixed greens**, **cranberries** (draining before adding), juice from **1 lemon half**, and a drizzle of **olive oil**. Season with **salt**, **pepper**, and more lemon juice to taste. Stir **onion and shallot** into **potatoes**. Divide salad, potatoes, and **steak** between plates. Top steak with **sauce**.

GO GOLDEN

Try making caramelized onion again for topping burgers or stirring into pasta.

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