



Cooking Made Easy

hellofresh.com | hello@hellofresh.com



MAR 2015 Share your masterpiece! Tag your photos with #HelloFreshPics and share on [f](#) [t](#) [v](#) You'll be entered into our weekly photo contest!

Spanish Steak Salad

with Red Peppers & Roasted Garlic Vinaigrette



Oven-roasting transforms pungent garlic into a sweet, mellow ingredient that improves just about everything. Here, garlic and rosemary are roasted together to create the base for a killer vinaigrette. When drizzled over sliced steak, roasted red peppers, and tangy goat cheese, salads don't get much better than this.



35 min



level 1



nut free



Sirloin Steak



Spring Mix



Red Bell Pepper



Baguette



Goat Cheese Crumbles



Garlic



Rosemary



White Wine Vinegar

Ingredients	2 People	4 People
Sirloin Steak	12 oz	24 oz
Spring Mix	2 oz	4 oz
Red Bell Pepper	1	2
Goat Cheese Crumbles	1)	½ C
Garlic	2 cloves	4 cloves
Rosemary	1 sprig	2 sprigs
White Wine Vinegar	1 T	2 T
Baguette	2) 3)	2
Olive Oil*	4 T	8 T

*Not Included

Allergens

- 1) Milk
- 2) Wheat
- 3) Soy

Tools

Medium Bowl, Foil, Medium Pan,

Ruler

0 in ¼ in ½ in ¾ in 1 in

Nutrition per person Calories: 764 cal | Carbs: 39 g | Fat: 45 g | Protein: 53 g | Fiber: 6 g



1 Preheat oven to 425 degrees. Remove **steak** from fridge and allow to come to room temperature. Strip the **rosemary leaves** from the sprig. Crush the **garlic** with the back of your knife. Core, seed, and remove white veins from **bell pepper**, then thinly slice. Toss the bell pepper on a baking sheet with ½ tablespoon **olive oil** and a pinch of **salt** and **pepper**. Wrap the **garlic** and **rosemary** in foil with ½ tablespoon **olive oil**. Place foil bundle on the baking sheet with the peppers. Roast for 15 minutes, tossing peppers halfway through.



2 Heat 1 tablespoon **olive oil** in a medium oven-proof pan over medium-high heat. Pat the **steak** dry with paper towels and season with **salt** and **pepper** on both sides. Cook for 2-3 minutes per side, or until golden brown. Transfer pan to the oven and roast for 6-8 minutes, or until cooked to desired doneness. Set aside to rest. **HINT:** If you don't have an oven-proof pan, just transfer the steak to the baking sheet to finish!



3 Cut the **baguette** into ½-inch slices on a diagonal. Place the bread on the baking sheet, drizzle with **olive oil**, and toast for 5-6 minutes.

4 Meanwhile, once the **garlic** is softened, mash with a fork to form a paste. Coarsely chop the **rosemary leaves**. To make the dressing, whisk together **roasted garlic**, **rosemary**, 1 tablespoon **white wine vinegar**, and 2 tablespoons **olive oil** in a medium bowl. Season with **salt** and **pepper**.

5 Toss the **greens** in the **dressing** with the **roasted peppers**. Thinly slice the **steak** against the grain and arrange over a bed of the **greens**. Top with the **crumbled goat cheese** and serve with **baguette toasts** to the side.