

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

• Bowls

- Paper towels
- Plastic wrap
- Pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Olive oil (1 tsp | 2 tsp)



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DOWN HOME STEAK 'N' POTATOES

Garlic Herb Butter, Mixed Greens & Creamy Mustard Sauce



BOX TO PLATE: 15 MINUTES



CALORIES: 660





1 PREP



12 oz | 24 oz Potatoes



1 | 2 Tomato



2 TBSP | 4 TBSP Garlic Herb Butter Contains: Milk

- Wash and dry produce.
- Dice potatoes into 1-inch pieces.
 Cut tomato into wedges.
- Place potatoes and half the garlic herb butter in a microwavesafe bowl; season with salt and pepper. Cover with plastic wrap; microwave until almost tender, 4 minutes. Keep covered.



2 SIZZLE



10 oz | 20 oz Ranch Steak

- Pat steak* dry and season with salt and pepper. Drizzle oil in a hot pan. Cook steak to desired doneness, 3-6 minutes per side.
- Add remaining garlic herb butter to pan and spoon over steak.
 Transfer steak to a cutting board; reserve butter in pan.
- Carefully remove plastic wrap from
 potatoes; transfer potatoes and any remaining butter from bowl to same pan. Cook, stirring occasionally, until fork-tender, about 2 minutes.

3 MIX



4 oz | 4 oz Cream Sauce Base Contains: Milk



2 tsp | 2 tsp Dijon Mustard



2 oz | 4 oz Mixed Greens



4 oz | 8 oz Shredded Carrots



1.5 oz | 3 oz Greek Vinaigrette Contains: Eggs, Milk

- In a second microwave-safe bowl, mix half the cream sauce (all for 4), half the mustard (all for 4), and a big pinch of pepper. Cover with plastic wrap; microwave 40 seconds.
- In a third bowl, toss mixed greens, tomato, carrots, vinaigrette, and a drizzle of olive oil (large drizzle for 4); season with salt and pepper.



4 SERVE

- Thinly slice **steak** against the grain.
- Drizzle steak and potatoes with creamy mustard sauce. Serve with salad.

