



BEEF TENDERLOIN & BALSAMIC STEAK SAUCE

with Chive Mashed Potatoes & Roasted Broccoli

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



¼ oz | ½ oz
Chives



8 oz | 16 oz
Broccoli Florets



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Beef Tenderloin
Steak



1 | 2
Beef Demi-Glaze
Contains: Milk



5 tsp | 5 tsp
Balsamic Vinegar



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



*The ingredient you received may be a different color.

HELLO

CHIVES

Tender alliums lend a mild oniony bite to
mashed potatoes.



PREP: 15 MIN | COOK: 40 MIN | CALORIES: 660



SHEAR GENIUS

Our trick to prepping chives in a snap? Gather them into a bunch and use kitchen shears to snip into small pieces.

BUST OUT

- Large pot
- Baking sheet
- Strainer
- Paper towels
- Potato masher
- Large pan
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Mince **chives**. Cut **broccoli florets** into bite-size pieces if necessary.



2 COOK POTATOES

- Place **potatoes** in a large pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until very tender, 15-20 minutes. Reserve **½ cup potato cooking liquid**, then drain.
- Return potatoes to pot and add **sour cream, half the chives, and 1 TBSP butter (2 TBSP for 4 servings)**. Mash, adding splashes of reserved cooking liquid as needed, until smooth and creamy. Season with **salt and pepper**. Cover to keep warm.



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, tossing halfway through, until browned and slightly crispy, 15-20 minutes.



4 COOK BEEF

- Meanwhile, pat **beef*** dry with paper towels; season all over with **salt and pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add beef and cook to desired doneness, 4-7 minutes per side.
- Remove from heat; transfer beef to a plate to rest. Wipe out pan.



5 MAKE SAUCE

- Add **demi-glace, half the vinegar (all for 4 servings), and ¼ cup water (⅓ cup for 4)** to pan used for beef over medium-high heat. Bring to a simmer and cook until thickened, 2-3 minutes.
- Remove from heat and stir in **1 TBSP butter (2 TBSP for 4)** until melted. Season with **salt and pepper**.



6 SERVE

- Divide **beef, broccoli, and mashed potatoes** between plates. Drizzle beef with **sauce**. Garnish with **remaining chives** and serve.

*Beef is fully cooked when internal temperature reaches 145°.