



BEEF TENDERLOIN & CREAMY MUSHROOM SAUCE

with Roasted Potato Rounds & Arugula Parmesan Salad

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 2
Tomato



1 | 2
Croutons
Contains: Milk, Wheat



4 oz | 8 oz
Button Mushrooms



1 | 2
Lemon



2 oz | 4 oz
Arugula



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



10 oz | 20 oz
Beef Tenderloin
Steaks



1 TBSP | 1 TBSP
Italian Seasoning



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



1 TBSP | 2 TBSP
Worcestershire
Sauce



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

WORCESTERSHIRE SAUCE

An umami-packed ingredient that adds extra-savory depth of flavor to all kinds of dishes



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 730



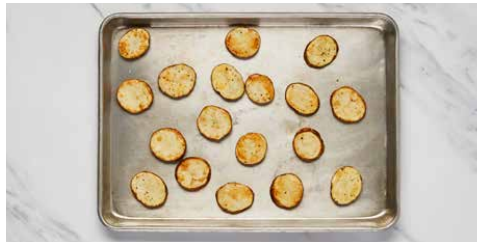
HELLO FRESH

MAGIC MUSHROOMS

The secret to crispy mushrooms? Cook in a single layer and don't stir until they've released their moisture.

BUST OUT

- Baking sheet
 - Large pan
 - Large bowl
 - Small bowl
 - Paper towels
 - Whisk
 - Kosher salt
 - Black pepper
 - Cooking oil (1 TBSP | 1 TBSP)
 - Olive oil (1 tsp | 2 tsp)
 - Butter (1 TBSP | 2 TBSP)
- Contains: Milk



1 ROAST POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. Drop **cream cheese (in packet)** into a glass of warm water to soften. **Wash and dry produce.**
- Cut **potatoes** into ½-inch rounds.
- Toss potatoes on a baking sheet with a **drizzle of oil, salt, and pepper.** Roast on top rack until browned and tender, 20-25 minutes.



2 PREP

- Meanwhile, dice **tomato** into ½-inch pieces. Lightly crush **croutons** in their bag. Trim and thinly slice **mushrooms (skip if your mushrooms are pre-sliced!)**. Quarter **lemon**.



3 ASSEMBLE SALAD

- In a large bowl, combine **arugula, tomato, Parmesan, and croutons (you'll toss salad with dressing in Step 6).**



4 COOK BEEF

- 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.
- Turn off heat; transfer beef to a cutting board to rest for at least 5 minutes. Wipe out pan.



5 MAKE SAUCE

- While beef rests, heat a **drizzle of oil** in same pan over medium-high heat. Add **mushrooms, half the Italian Seasoning (all for 4 servings), salt, and a pinch of pepper.** Cook, stirring occasionally, until mushrooms are browned and slightly crispy, 2-4 minutes.
- In a small bowl, whisk together **cream cheese, sour cream, Worcestershire sauce, and ¼ cup water (½ cup for 4)** until thoroughly combined.
- Add **cream cheese mixture** and **1 TBSP butter (2 TBSP for 4)** to pan with mushrooms. Bring to a simmer; cook, stirring constantly, until slightly thickened, 30-60 seconds. **TIP: If sauce is too thick, add a splash of water.**
- Remove from heat; cover to keep warm until ready to serve.



6 DRESS SALAD

- To bowl with **salad**, add a **drizzle of olive oil, juice from two lemon wedges, salt, and pepper (large drizzle of olive oil and juice from four lemon wedges for 4 servings).** Toss to combine.



7 FINISH & SERVE

- Slice **beef** against the grain.
- Divide beef, **roasted potato rounds,** and **salad** between plates in separate sections. Spoon **mushroom sauce** over beef. Serve with **remaining lemon wedges** on the side.

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