



STEAK WITH ROASTED GARLIC ROSEMARY BUTTER

plus Mashed Sweet Potatoes & Spinach Salad

INGREDIENTS

2 PERSON | 4 PERSON



¼ oz | ¼ oz
Rosemary



2 Cloves | 4 Cloves
Garlic



2 | 4
Sweet Potatoes



1 | 1
Shallot



¼ oz | ½ oz
Chives



2 TBSP | 4 TBSP
Crème Fraîche
Contains: Milk



5 tsp | 10 tsp
Balsamic Vinegar



2 tsp | 4 tsp
Dijon Mustard



10 oz | 20 oz
Beef Tenderloin
Steak



½ oz | 1 oz
Walnuts
Contains: Tree Nuts



5 oz | 10 oz
Spinach



2 oz | 4 oz
Dried Cherries



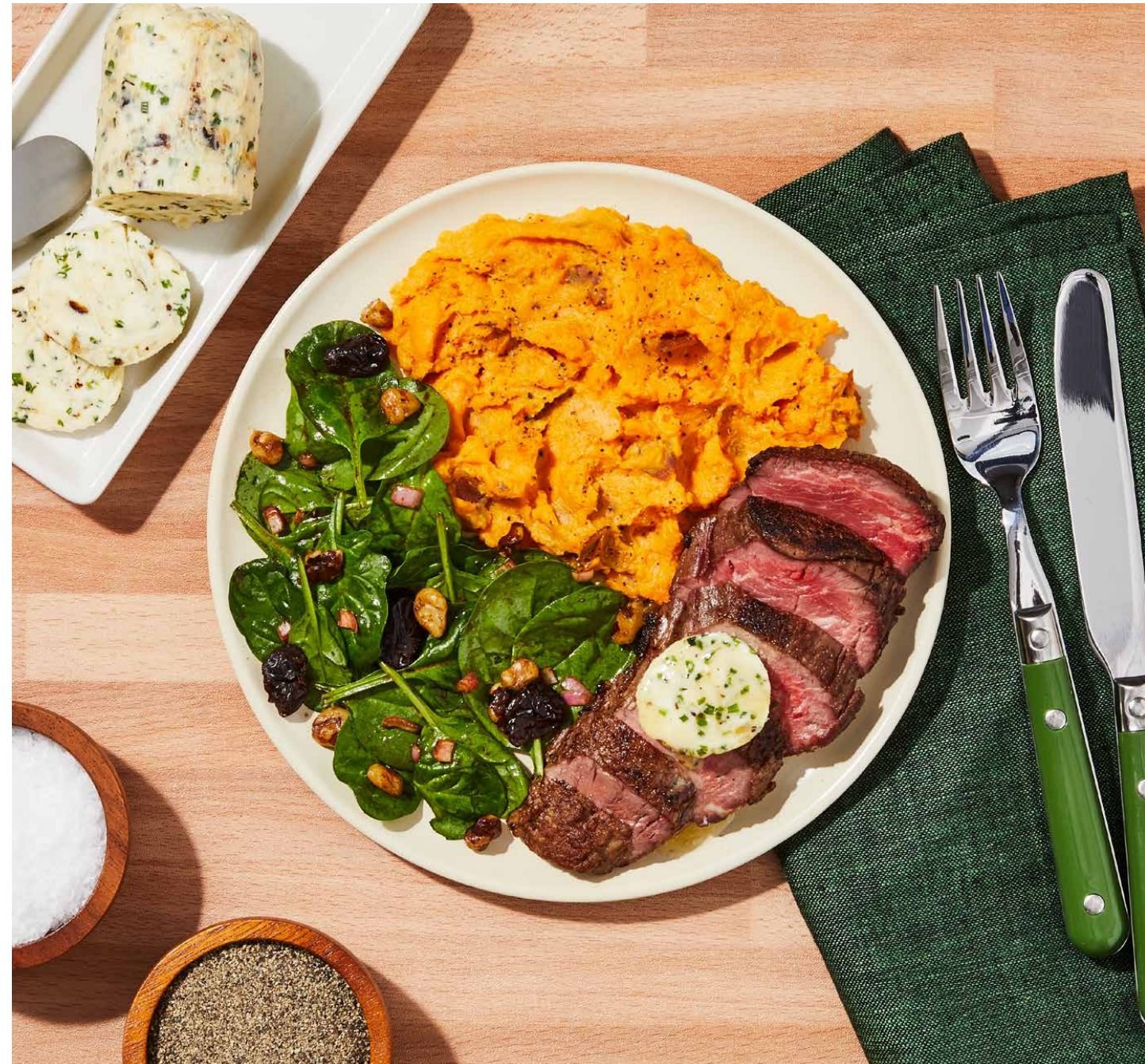
SCAN HERE FOR A VIDEO TUTORIAL BY ONE OF OUR PRO CHEFS ON HOW TO MAKE THIS RECIPE!



HELLO

COMPOUND BUTTER

Butter swirled with fresh herbs, roasted garlic, and Dijon mustard makes an extra-flavorful finishing touch for juicy steaks.



PREP: 15 MIN | COOK: 60 MIN | CALORIES: 1140



HELLO FRESH

BETTER BUTTER

You can use the leftover herb butter whenever you want to add herby richness—to top chicken, fish, potatoes, etc. And you can vary the herbs or add a bit of hot sauce for a kick!

BUST OUT

- Medium bowl
- Aluminum foil
- Baking sheet
- Medium pot
- Strainer
- Potato masher
- Large bowl
- Whisk
- Plastic wrap
- Paper towels
- Large pan

- Kosher salt
- Black pepper
- Olive oil (7 tsp | 13 tsp)
- Sugar (¼ tsp | ½ tsp)
- Cooking oil (1 tsp | 1 tsp)
- Butter (7 TBSP | 13 TBSP)

Contains: Milk



1 ROAST GARLIC & PREP

- Cut **6 TBSP butter** (12 TBSP for 4 servings) into ½-inch pieces; place in a medium bowl and bring to room temperature. Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Strip **rosemary** leaves from stems; finely chop leaves until you have 1 tsp (**2 tsp for 4**). Peel **garlic**. Place rosemary and garlic in the center of a small piece of foil; drizzle with **olive oil** and season with **salt** and **pepper**. Cinch into a packet and place on a baking sheet. Roast on top rack until garlic is softened, 12-15 minutes.
- Meanwhile, dice **sweet potatoes** into ½-inch pieces. Peel and finely chop **half the shallot** (whole shallot for 4). Finely chop **chives**.



2 MASH SWEET POTATOES

- While garlic roasts, place **sweet potatoes** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes. Reserve **½ cup sweet potato cooking liquid**, then drain and return sweet potatoes to pot.
- Mash sweet potatoes with **crème fraîche** and **1 TBSP butter**, adding splashes of reserved sweet potato cooking liquid, until smooth and creamy. Taste and season with **salt** and **pepper** if desired. Keep covered off heat until ready to serve.



3 MAKE VINAIGRETTE

- While sweet potatoes cook, in a large bowl, whisk together **vinegar**, **shallot**, **half the mustard** (you'll use the rest later), **2 TBSP olive oil**, **¼ tsp sugar**, **salt**, and **pepper** (4 TBSP olive oil and ½ tsp sugar for 4 servings). Set aside.



4 MIX GARLIC ROSEMARY BUTTER

- Once **garlic and rosemary** are done roasting, transfer to bowl with **softened butter**. Mash with a fork until garlic is incorporated and butter is mostly smooth.
- Stir in **chives**, **remaining mustard**, and a **pinch of salt and pepper** until combined.



5 ROLL & CHILL BUTTER

- Lay a piece of plastic wrap on a work surface. Transfer **garlic rosemary butter** to bottom third of plastic wrap. (**For 4 servings, divide between two pieces of plastic wrap.**) Spread into a 6-by-1-inch rectangle (**two rectangles for 4**), leaving at least a 2-inch border all the way around.
- With long end of butter rectangle facing you, lift up corners of plastic wrap closest to you and slowly push up and then away so butter folds onto itself. Holding ends of plastic wrap, gently roll butter back and forth on work surface, forming a log (**make sure you don't spiral the plastic wrap into the butter**). Twist plastic-wrap ends to seal.
- Place **butter** in freezer until firm but sliceable, 10-15 minutes.



6 COOK STEAK

- Meanwhile, pat **steak*** dry with paper towels and season generously all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 4-7 minutes per side. Transfer to a cutting board; tent with foil and let rest 4-5 minutes.



7 FINISH & SERVE

- While steak rests, roughly chop **walnuts**. Add walnuts and **spinach** to bowl with **vinaigrette**; toss to coat.
- Unwrap **garlic rosemary butter**. Slice into 6 even pieces (**12 pieces for 4 servings**).
- Thinly slice **steak** against the grain.
- Divide **salad**, **mashed sweet potatoes**, and steak between plates. Sprinkle salad with **dried cherries** and top steak with **1-2 slices garlic rosemary butter**. **TIP: Store remaining garlic rosemary butter in an airtight container in the refrigerator for up to 7 days.**

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