



BEEF TENDERLOIN WITH AU POIVRE SAUCE

plus Maple Sage Sweet Potatoes & Lemony Asparagus

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Sweet Potatoes



6 oz | 12 oz

Asparagus



1 TBSP | 1 TBSP

Black Peppercorns



¼ oz | ¼ oz

Sage



1 | 1

Lemon



10 oz | 20 oz

Beef Tenderloin Steak



1 | 2

Beef Stock Concentrate



4 TBSP | 8 TBSP

Crème Fraîche
Contains: Milk



2 TBSP | 2 TBSP

Maple Syrup



1 tsp | 2 tsp

Garlic Powder



ANY ISSUES WITH YOUR ORDER?
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THERE TOO. SCAN HERE TO GET HELP!

HELLO

AU POIVRE

This elegant French sauce features freshly crushed black peppercorns for distinctive depth of flavor.



PREP: 15 MIN | COOK: 40 MIN | CALORIES: 750



WE'RE SEAR-IOUS

For a restaurant-style sear on your beef, pat it very dry before seasoning so it starts browning as soon as it hits the hot pan.

BUST OUT

- Peeler
 - Medium pot
 - Strainer
 - Small bowl
 - Zip-close bag
 - Baking sheet
 - Paper towels
 - Large pan
 - Potato masher
- Kosher salt
 - Black pepper
 - Cooking oil (1 TBSP | 1 TBSP)
 - Butter (3 TBSP | 6 TBSP)
- Contains: Milk



1 COOK SWEET POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Peel **sweet potatoes**; dice into ½-inch pieces.
- Place sweet potatoes in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender when pierced with a fork, 15-20 minutes. **TIP: Cover pot with a lid to bring to a boil more quickly.**
- Drain sweet potatoes and return to pot. Cover to keep warm.



2 PREP

- While sweet potatoes cook, place **2 TBSP butter (4 TBSP for 4 servings)** in a small bowl; bring to room temperature.
- Place **peppercorns** in a zip-close bag and crush with a rolling pin or heavy-bottomed pan.
- Trim and discard bottom 1 inch from **asparagus**. Pick **sage leaves** from stems; finely chop leaves until you have **1 TBSP (2 TBSP for 4)**. Quarter **lemon**.



3 ROAST ASPARAGUS

- Toss **asparagus** on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast on top rack until browned and tender, 10-12 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.
- Turn off heat; transfer beef to a cutting board to rest for at least 5 minutes. Wipe out any burned bits from pan.



5 MAKE SAUCE

- While beef rests, heat a **drizzle of oil** in same pan over medium-low heat. Add **½ tsp crushed peppercorns (1 tsp for 4 servings)**. (**Be sure to measure peppercorns—we sent more.**) Cook, stirring, until fragrant, 30 seconds.
- Stir in **¼ cup water (½ cup for 4)** and **stock concentrate**. Simmer until thick enough to coat the back of a spoon, 1-3 minutes.
- Remove pan from heat; stir in **half the crème fraîche** and **1 TBSP butter (2 TBSP for 4)** until melted and combined. Cover to keep warm. **TIP: If sauce is too thick, add a small splash of water.**



6 FINISH SWEET POTATOES

- To bowl with **softened butter**, add **half the maple syrup (all for 4 servings)**, **half the garlic powder**, **1 tsp chopped sage (2 tsp for 4)**, **salt**, and **pepper**. Using a fork, stir to combine. **TIP: If needed, microwave butter for 10-15 seconds to soften.**
- To pot with **sweet potatoes**, add **half the maple sage butter (save the rest for serving)**, **remaining crème fraîche**, **remaining chopped sage**, and **remaining garlic powder**. Mash with a potato masher or fork until smooth and creamy. Season with **salt and pepper**.



7 SERVE

- If **asparagus** has cooled, reheat in oven for 2-3 minutes.
- Slice **beef** against the grain.
- Divide beef, **sweet potatoes**, and asparagus between plates. Spoon **sauce** over beef. Top sweet potatoes with **remaining maple sage butter**. Top asparagus with a **squeeze of lemon juice**; serve with **remaining lemon wedges** on the side.

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