



BISTRO STEAK & CRISPY POTATO WEDGES

with Truffle Aioli, Balsamic Ketchup & Mixed Green Salad

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Lemon



12 oz | 24 oz
Potatoes*



6 TBSP | 12 TBSP
Mayonnaise
Contains: Eggs



1 tsp | 2 tsp
Garlic Powder



2 g | 2 g
Truffle Seasoning



3 | 6
Ketchup



5 tsp | 5 tsp
Balsamic Glaze



2 tsp | 4 tsp
Dijon Mustard



10 oz | 20 oz
Bavette Steak



5 tsp | 5 tsp
Sherry Vinegar



2 oz | 4 oz
Mixed Greens



½ oz | 1 oz
Walnuts
Contains: Tree Nuts



1 oz | 2 oz
Dried Cherries



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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

TRUFFLE SEASONING

The aromatic, earthy essence of Italian black summer truffles



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 1110



HELLO FRESH

REST EASY

Let the steak stand at least 5 minutes after cooking so the juices have a chance to settle—they keep the meat nice and moist.

BUST OUT

- Baking sheet
- 2 Small bowls
- Paper towels
- Large pan
- Large bowl
- Whisk
- Kosher salt
- Black pepper
- Olive oil (5 tsp | 8 tsp)
- Sugar
- Cooking oil (1 tsp | 1 tsp)



1 PREP

- Adjust racks to top and middle position and preheat oven to 450 degrees. **Wash and dry produce.**
- Quarter **lemon**. Cut **potatoes** into ½-inch-thick wedges.



2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **large drizzle of olive oil** and a **big pinch of salt and pepper**. Spread out across sheet in a single layer.
- Roast on top rack, tossing three-quarters of the way through, until golden brown, 25-30 minutes.



3 PREP AIOLI & KETCHUP

- While potatoes roast, in a small bowl, combine **mayonnaise**, **¼ tsp garlic powder**, **¼ tsp truffle seasoning** (be sure to measure—we sent more), and a **squeeze of lemon juice**. (For 4 servings, use ½ tsp garlic powder, ½ tsp truffle seasoning, and two squeezes of lemon juice.)
- In a separate small bowl, combine **ketchup**, **half the balsamic glaze** (we sent more), and **half the mustard** (you'll use the rest later).



4 SEAR STEAK

- Pat **steak*** dry with paper towels and season all over with **remaining garlic powder**, **salt**, and **pepper**.
- Heat a **drizzle of oil** in a large, preferably ovenproof, pan over medium-high heat. Add steak and cook until browned but not cooked through, 2 minutes per side. Remove pan from heat (**keep steak in pan**). **TIP: If your pan isn't ovenproof, transfer steak to a baking sheet.**



5 ROAST STEAK

- Carefully transfer pan with **steak** to middle rack of oven; roast to desired doneness, 4-8 minutes.
- Transfer to a cutting board; let rest for at least 5 minutes.



6 MAKE SALAD

- While steak roasts, in a large bowl, whisk together **remaining mustard**, **1 TBSP olive oil** (2 TBSP for 4 servings), **1 tsp sherry vinegar** (2 tsp for 4), a **pinch of sugar** (big pinch for 4), **salt**, and **pepper**. (**Save remaining sherry vinegar for another use.**)
- Add **mixed greens**, **dried cherries**, **walnuts**, and **half the Parmesan** to bowl with **dressing**; toss to combine. Taste and season with **salt** and **pepper** if desired.



7 FINISH & SERVE

- Thinly slice **steak** against the grain.
- Divide steak, **potatoes**, and **salad** between plates. Sprinkle **remaining Parmesan** over salad. Serve with any **remaining lemon wedges** on the side and **truffle aioli** and **balsamic ketchup** for dipping.

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