



# BAVETTE STEAK WITH TANGY FIG SAUCE

plus Almond Green Beans & Roasted Potatoes

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Potatoes\*



1 | 1  
Shallot



6 oz | 12 oz  
Green Beans



½ oz | 1 oz  
Sliced Almonds  
Contains: Tree Nuts



10 oz | 20 oz  
Bavette Steak



5 tsp | 10 tsp  
Balsamic Vinegar



1 | 2  
Fig Jam



1 | 2  
Beef Stock  
Concentrate



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

### ON THE SIDE

Two satisfying sides—tender green beans and crisp roasted potatoes—pair beautifully with seared steak and a savory-sweet fig sauce.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 700



## THAT'S MY JAM

If the fig jam doesn't immediately dissolve when you add it to the pan in Step 6, break up any clumps into smaller pieces. Eventually, they'll melt into a sweet, tangy sauce.

## BUST OUT

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

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### 1 PREP

- Adjust racks to middle and top positions and preheat oven to 450 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Halve, peel, and mince **half the shallot** (all for 4 servings).



### 2 ROAST POTATOES

- Toss **potatoes** on a baking sheet with a **large drizzle of olive oil**; season generously with **salt** and **pepper**.
- Roast on middle rack until browned and tender, 20-25 minutes (**you'll start the green beans after 15 minutes**).



### 3 ROAST GREEN BEANS

- Meanwhile, toss **green beans** on a second baking sheet with a **drizzle of olive oil, salt, and pepper**.
- Once potatoes have roasted 15 minutes, place green beans on top rack. Roast until tender and lightly browned, 10-12 minutes.



### 4 TOAST ALMONDS

- While green beans roast, add **almonds** to a large dry pan over medium-high heat. Toast, stirring, until lightly browned, 2-4 minutes.
- Turn off heat; transfer to a small bowl.



### 5 COOK STEAK

- Pat **steak\*** dry with paper towels. Season generously with **salt** and **pepper**.
- Heat a **large drizzle of oil** in pan used for almonds over medium-high heat. Add steak and cook to desired doneness, 5-7 minutes per side.
- Turn off heat; transfer to a cutting board. Wash out pan.



### 6 MAKE SAUCE & SERVE

- Add a **drizzle of oil** and **minced shallot** to same pan over medium-high heat. Cook, stirring, until softened, 1-2 minutes.
- Stir in **¼ cup water** (**⅓ cup for 4 servings**), **vinegar, jam, and stock concentrate**. Bring to a simmer and cook until thickened, 2-3 minutes. Turn off heat. Stir in **1 TBSP butter** (**2 TBSP for 4**) and season with **salt** and **pepper**.
- Slice **steak** against the grain. Divide between plates along with **potatoes** and **green beans**. Sprinkle green beans with **toasted almonds**, drizzle steak with **pan sauce**, and serve.

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