



BEEF TENDERLOIN & GOUDA SANDOS

plus Balsamic Au Jus & Mixed Greens Salad with Apple

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Granny Smith
Apple



1 | 2
Shallot



1 | 1
Lemon



5 tsp | 10 tsp
Balsamic Vinegar



1 tsp | 1 tsp
Dried Thyme



4 tsp | 8 tsp
Dijon Mustard



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



10 oz | 20 oz
Beef Tenderloin
Steak



1 tsp | 1 tsp
Garlic Powder



1 TBSP | 1 TBSP
Onion Powder



2 | 4
Beef Stock
Concentrates



2 | 4
Demi-Baguettes
Contains: Soy, Wheat



2 Slices | 4 Slices
Gouda Cheese
Contains: Milk



2 oz | 4 oz
Mixed Greens



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

AU JUS

French for "with juice," here it refers to a savory
broth for dipping



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1030



TAKE A REST

Be sure to let beef rest at least 5 minutes after it's done cooking. This gives the juices a chance to settle and keeps meat moist.

BUST OUT

- 2 Small bowls
- Paper towels
- Large pan
- Baking sheet
- Medium bowl

- Kosher salt
- Black pepper
- Sugar (**¼ tsp** | **½ tsp**)
- Cooking oil (**1 TBSP** | **1 TBSP**)
- Olive oil (**1 TBSP** | **2 TBSP**)
- Butter (**1 TBSP** | **2 TBSP**)

Contains: Milk



1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry produce.**
- Halve, peel, and thinly slice **shallot**. Halve, core, and thinly slice **apple**. Halve **lemon**.



2 PICKLE SHALLOT & MIX SAUCE

- In a small bowl, combine **vinegar**, **half the thyme**, **2 TBSP water**, **¼ tsp sugar**, and a **big pinch of salt** until salt and sugar are dissolved. (For 4 servings, use **all the thyme**, **4 TBSP water**, and **½ tsp sugar**.) Stir in **shallot**; set aside to pickle.
- In a separate small bowl, combine **mayonnaise** and **mustard**. Season **Dijonnaise** with **salt** and **pepper** to taste.



3 COOK BEEF

- Pat **beef*** dry with paper towels; season all over with **half the garlic powder** (all for 4 servings), **half the onion powder** (all for 4), a **big pinch of salt**, and **pepper**.
- Heat a **large 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 to a cutting board to rest. Wipe out pan.



4 MAKE AU JUS

- Heat a **drizzle of oil** in same pan over medium heat. Add **pickled shallot and its liquid**, **stock concentrates**, and **¼ cup water** (**½ cup for 4 servings**) Cook, stirring occasionally, until shallot is softened, 4-5 minutes.
- Remove pan from heat; stir in **1 TBSP butter** (**2 TBSP for 4**) until melted. Cover to keep warm.



5 MAKE SANDWICHES

- Halve **baguettes** lengthwise. Toast directly on middle rack until crisp, 2-3 minutes.
- Thinly slice **beef** against the grain.
- Once baguettes are toasted, transfer to a baking sheet; arrange cut sides up. Top bottom halves with **gouda** and beef. Bake on middle rack until cheese is melted, 2-3 minutes; transfer to a cutting board.
- Using tongs or a slotted spoon, arrange **shallot** from pan over melted cheese (**reserve au jus in pan**). Spread top baguette halves with **Dijonnaise**. Close **sandwiches**.



6 MAKE SALAD

- In a medium bowl (**large bowl for 4 servings**), combine **mixed greens**, **apple**, **juice from half the lemon** (**whole lemon for 4**), and **1 TBSP olive oil** (**2 TBSP for 4**). Toss to coat. Season with **salt** and **pepper** to taste.



7 FINISH & SERVE

- Halve **sandwiches** crosswise. Pour **au jus** into small serving bowls.
- Divide sandwiches and **salad** between plates. Serve with au jus on the side. **TIP: We like to dunk our sandwiches in the au jus before each bite!**

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