





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

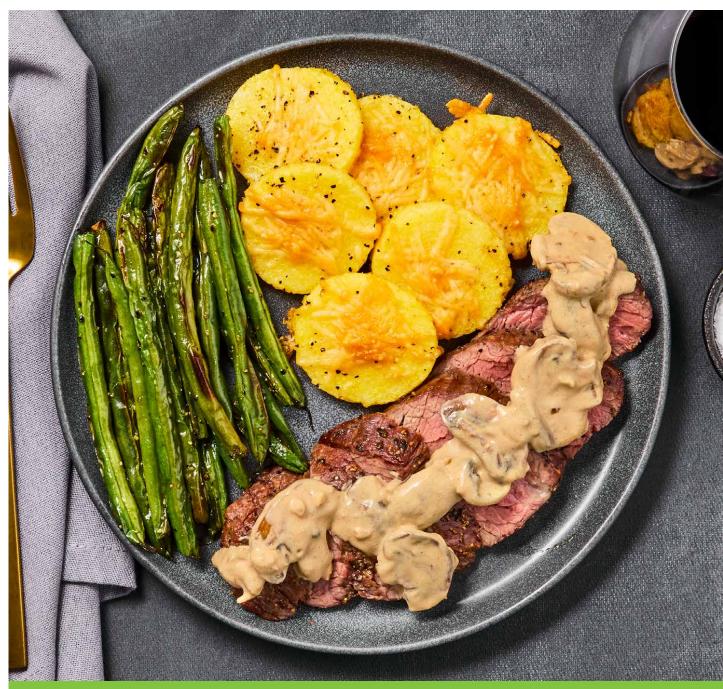
# HELLO

# POLENTA

Made from a coarser grind of yellow corn (unlike polenta's more finely ground corn cousin, grits)

# **BISTRO STEAK WITH MUSHROOMS & POLENTA CAKES**

plus Roasted Green Beans



PREP: 10 MIN COOK: 40 MIN CALORIES: 580



### **RAISING THE STEAKS**

Look closely and you'll see that your steak naturally has lines running through it. For maximum tenderness, slice perpendicular to those lines, aka "against the grain."

#### **BUST OUT**

- Baking sheet
  Large pan
- Paper towels
  Whisk
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 5 tsp)
- Butter (1 TBSP | 2 TBSP)
  Contains: Milk

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#### 1 PREP

- Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. Wash and dry produce.
- Trim green beans if necessary. Slice polenta into 8-10 ½-inch-thick rounds (you'll have 16-20 rounds for 4). Trim and thinly slice mushrooms (skip if your mushrooms are pre-sliced!). Peel and mince or grate garlic.



#### **2 ROAST GREEN BEANS & POLENTA**

- Toss green beans on one side of a baking sheet with a drizzle of oil, salt, and pepper (for 4 servings, spread out across entire sheet).
- Lightly oil empty side of baking sheet. Place polenta slices on oiled side of sheet (for 4, place polenta on a second lightly oiled baking sheet). Season with a pinch of salt and pepper; sprinkle tops with Parmesan.
- Roast on top rack until green beans are tender and polenta cakes are lightly browned, 12-15 minutes. (For 4, roast green beans on top rack and polenta cakes on middle rack.)



# 3 COOK STEAK

- Meanwhile, pat steak\* dry with paper towels; 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, 5-7 minutes per side.
- Turn off heat; transfer to a cutting board to rest for at least 5 minutes. Wipe out pan and let cool slightly.



# 4 START SAUCE

 Heat 1 TBSP butter (2 TBSP for 4 servings) and a drizzle of oil in pan used for steak over medium heat. Add mushrooms and garlic; cook, stirring occasionally, until mushrooms are slightly crispy, 3-5 minutes.



# **5 FINISH SAUCE**

- Stir in stock concentrate and ½ cup water (⅔ cup for 4 servings), scraping up any browned bits from bottom of pan. Cook, stirring constantly, until slightly reduced, 1-2 minutes.
- Remove pan from heat and whisk in crème fraîche. Season with salt and pepper to taste.



# 6 FINISH & SERVE

- Thinly slice **steak** against the grain.
- Divide steak, **polenta cakes**, and **green beans** between plates in separate sections. Spoon **mushroom sauce** over steak and serve.