



BAVETTE STEAK & SHERRY SHALLOT SAUCE

with Garlic Parmesan Potato Clusters & Mixed Greens

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 | 1
Shallot



5 tsp | 10 tsp
Sherry Vinegar



1 tsp | 2 tsp
Garlic Powder



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



10 oz | 20 oz
Bavette Steak



1 | 2
Beef Stock
Concentrate



1½ TBSP | 3 TBSP
Sour Cream
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!



*The ingredient you received may be a different color.

HELLO

SHERRY VINEGAR

Complex-tasting vinegar adds a touch of finesse to pan sauce.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 800



RAISING THE STEAKS

Before prepping in Step 1, let your steak sit out at room temperature for up to an hour for more even cooking and extra juicy results.

BUST OUT

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

- Kosher salt
- Black pepper
- Olive oil (3 TBSP | 6 TBSP)
- Sugar (½ tsp | 1 tsp)
- Cooking oil (4 tsp | 4 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663

[HelloFresh.com](https://www.hellofresh.com)

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



1 PREP & MAKE VINAIGRETTE

- Adjust rack to middle position and preheat oven to 450 degrees. **Wash and dry produce.**
- Slice **potatoes** into ¼-inch-thick rounds. Halve, peel, and finely chop **half the shallot (all for 4 servings)**.
- In a small bowl, whisk together **half the vinegar (you'll use the rest later)**, **1 TBSP olive oil (2 TBSP for 4)**, and **½ tsp sugar (1 tsp for 4)**. Season with **salt and pepper**.



4 MAKE SAUCE

- Heat a **drizzle of oil** in same pan over medium heat. Add **shallot**; cook, stirring, until softened, 1-2 minutes.
- Pour in **remaining vinegar**. Simmer until reduced by half, 30 seconds.
- Stir in **stock concentrate** and **¼ cup water (½ cup for 4 servings)**. Simmer until thickened, 2-3 minutes.
- Turn off heat. Stir in **sour cream** and **1 TBSP butter (2 TBSP for 4)** until melted and combined. Season with **salt and pepper**.



2 MAKE POTATO CLUSTERS

- **Lightly oil** a baking sheet.
- In a large bowl, combine **potatoes**, **garlic powder**, **2 TBSP olive oil (4 TBSP for 4 servings)**, a **couple big pinches of salt**, and **pepper**; toss until potatoes are completely coated. Arrange on prepared sheet into clusters (**about six slightly overlapping slices each**).
- Roast on middle rack for 12 minutes. Remove from oven; sprinkle with **Parmesan**.
- Return to oven; roast until potatoes are tender and cheese is lightly browned, 10-12 minutes more.



5 MAKE SALAD

- In a second large bowl, toss **mixed greens** with as much **vinaigrette** as you like. Season with **salt and pepper**.



3 COOK STEAK

- While potatoes roast, pat **steak*** dry with paper towels; season all over with **salt and pepper**.
- Heat a **large 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. Wipe out pan.



6 FINISH & SERVE

- Slice **steak** against the grain.
- Divide steak, **potato clusters**, and **salad** between plates. Top steak with **sauce** and serve.