



# LOADED MASHED POTATO BAR

with sides & toppings for everyone to build their perfect plate

## INGREDIENTS

2 PERSON | 4 PERSON



16 oz | 32 oz  
Potatoes\*



4 oz | 8 oz  
Bacon



6 oz | 12 oz  
Green Beans



1 | 2  
Corn



2 | 4  
Scallions



2 TBSP | 4 TBSP  
Flour  
Contains: Wheat



2 | 4  
Chicken Stock  
Concentrates



4½ TBSP | 9 TBSP  
Sour Cream  
Contains: Milk



1 | 2  
Crispy Fried Onions  
Contains: Wheat



½ Cup | 1 Cup  
White Cheddar  
Cheese  
Contains: Milk



2 TBSP | 4 TBSP  
Truffle Butter  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP  
OR GIVE US A CALL AT (646) 846-3663.

\*The ingredient you received may be a different color.



## HelloCustom

If you chose to modify your meal, follow the  
HelloCustom instructions on the flip side of this card.



8 oz | 16 oz  
Broccoli  
Calories: 1320



10 oz | 20 oz  
Ranch Steak  
Calories: 1450



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1250



## BUST OUT

- Medium pot
- Strainer
- Medium pan
- Paper towels
- Baking sheet (or 2 baking sheets) Ⓢ
- Small bowl
- Whisk
- Potato masher

- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp) Ⓢ Ⓢ
- Butter (4 TBSP | 8 TBSP)  
Contains: Milk

## MORE IS MORE

If you upgraded your meal to double your protein or veggies, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.



### 1 BOIL POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Place in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 10-15 minutes. Reserve **½ cup potato cooking liquid**, then drain.
- Return potatoes to pot and keep covered off heat until ready to mash in Step 6.

Ⓢ If using broccoli, adjust racks to top and middle positions.



### 2 COOK BACON

- While potatoes cook, heat a medium dry pan over medium-high heat. Add **bacon\***; cook, turning occasionally and adjusting heat if browning too quickly, until crispy, 6-10 minutes. Turn off heat; transfer to a paper-towel-lined plate. Wipe out pan.
- Once cool enough to handle, roughly chop. **TIP: If you added any other items to your meal (apps, sides, and/or dessert), you can get started on them now!**



### 3 PREP & ROAST GREEN BEANS

- Meanwhile, trim **green beans** if necessary. Drain **corn**; pat dry with paper towels. Trim and thinly slice **scallions**, separating whites from greens.
- Toss green beans on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast on top rack until browned and tender, 12-15 minutes.
- Ⓢ Cut **broccoli** into bite-size pieces if necessary. Toss on a separate baking sheet with a **drizzle of oil, salt, and pepper**. Roast on middle rack until browned and tender, 15-20 minutes.



### 4 CHAR CORN

- Heat a **drizzle of oil** in pan used for bacon over high heat. Add **corn** and cook, stirring occasionally, until golden and lightly charred in spots, 4-6 minutes. Taste and season with **salt and pepper**.
- Turn off heat; transfer to a small bowl. Wipe out pan.

Ⓢ Pat **steak\*** dry with paper towels and season with **salt and pepper**. Heat pan used for corn over medium-high heat. Once hot, add a **drizzle of oil**. Add steak and cook to desired doneness, 3-6 minutes per side. Turn off heat; transfer to a cutting board. Wash out pan.



### 5 MAKE GRAVY

- Melt **2 TBSP plain butter** (4 TBSP for 4 servings) in pan used for corn over medium heat. Add **scallion whites**; cook, stirring, until softened, 1-2 minutes. Sprinkle with **flour** and stir vigorously to combine.
- Whisk in **stock concentrates** and **1 cup water** (2 cups for 4); bring to a simmer and cook, whisking constantly, until thickened, 3-4 minutes. **TIP: If the gravy is too thick, add more water a splash at a time.**
- Taste and season with **salt and pepper**.

Ⓢ Use pan used for steak here.



### 6 MASH POTATOES

- To pot with **potatoes**, add **one packet of sour cream** and **2 TBSP plain butter** (two packets of sour cream and 4 TBSP plain butter for 4 servings). **TIP: If you like truffle, feel free to swap in the truffle butter for the plain butter and skip serving it on the side!**
- Mash until smooth and creamy, adding **splashes of reserved potato cooking liquid** as needed. Season with **salt and pepper**.



### 7 SERVE

- Serve **mashed potatoes, bacon, green beans, corn, scallion greens, gravy, crispy fried onions, cheddar, truffle butter, and remaining sour cream** family style for everyone to build their own mashed potato bowls.
- Ⓢ Serve **broccoli** alongside **mashed potato bar**.
- Ⓢ Thinly slice **steak** against the grain. Serve alongside **mashed potato bar**.

\*Bacon is fully cooked when internal temperature reaches 145\*.

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