



# STEAK WITH MUSHROOM CREAM SAUCE

plus Roasted Potatoes & Carrots

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Carrots



1 Clove(s) | 1 Clove(s)  
Garlic



2 | 2  
Scallions



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



12 oz | 24 oz  
Potatoes\*



1 | 2  
Beef Stock  
Concentrate



10 oz | 20 oz  
Ranch Steak



4 oz | 8 oz  
Button Mushrooms



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THERE TOO. SCAN HERE TO GET HELP  
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\*The ingredient you received may be a different color.



### HelloCustom

2 PERSON | 4 PERSON

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



6 oz | 12 oz  
Asparagus

Calories: 580



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 640



HELLO

## MUSHROOM CREAM SAUCE

Made with luxurious butter-simmered mushrooms and sour cream

## RAISING THE STEAKS

A close look will reveal natural lines that run through a steak. Ensure max tenderness by slicing perpendicular to those lines, aka "against the grain."

## BUST OUT

- Peeler
- Baking sheet
- Large pan
- Small bowl
- Paper towels
- Kosher Salt
- Black Pepper
- Olive Oil
- Cooking Oil
- Butter
- Contains: Milk

## MORE IS MORE

For **2X protein or veggies**, cook in batches or larger cooking vessels (this may require longer cook times—follow the visual and temperature cues). For **3 servings**, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. For **6 servings**, simply triple the 2-serving recipe.

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

## HOW WAS YOUR MEAL?



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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.**
- Dice **potatoes** into ½-inch pieces. Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Trim and thinly slice **mushrooms** (**skip if your mushrooms are pre-sliced!**). Peel and mince or grate **garlic**. Trim and thinly slice **scallions**, separating whites from greens.

- 🔄 Trim and discard woody bottom ends from **asparagus**. (**Save carrots for another use.**)



### 4 COOK STEAK

- Meanwhile, pat **steak\*** dry with paper towels; season generously all over with **salt and pepper**.
- Once mushrooms are done, heat a **drizzle of oil** in same pan over medium-high heat. Add steak and cook to desired doneness, 4-7 minutes per side.
- Turn off heat; transfer to a cutting board to rest. Wipe out pan.



### 2 ROAST VEGGIES

- Toss **potatoes** on one side of a baking sheet with a **drizzle of olive oil**; season generously with **salt and pepper**.
- Toss **carrots** on empty side of sheet with a **drizzle of olive oil**; season with **salt and pepper**. (**For 4 servings, divide between 2 sheets; roast potatoes on top rack and carrots on middle rack.**)
- Roast on top rack until golden brown and crispy, 20-25 minutes.

- 🔄 Roast **potatoes** for 10 minutes (**skip adding carrots**). Once potatoes have roasted for 10 minutes, swap in **asparagus** for carrots; roast 10-12 minutes more.



### 5 MAKE PAN SAUCE

- Heat a **drizzle of olive oil** and **1 TBSP butter** (**2 TBSP for 4 servings**) in same pan over medium-high heat.
- Add **garlic** and **scallion whites**; cook until fragrant, 30 seconds.
- Stir in **stock concentrate** and **¼ cup water** (**½ cup for 4**).
- Bring to a simmer, then stir in **mushrooms** and any **resting juices from steak**; cook until slightly thickened, 1-2 minutes.
- Remove pan from heat. Stir in **sour cream** until smooth. Season with **salt and pepper**.



### 3 COOK MUSHROOMS

- While veggies roast, heat a **drizzle of olive oil** and **1 TBSP butter** (**2 TBSP for 4 servings**) in a large pan over medium-high heat. Add **mushrooms** and cook, stirring occasionally, until golden brown and slightly crisp, 5-7 minutes. Season with **salt and pepper**.
- Turn off heat; transfer to a small bowl. Wipe out pan.



### 6 FINISH & SERVE

- Slice **steak** against the grain.
- Divide steak, **potatoes**, and **carrots** between plates. Spoon **pan sauce** over steak. Garnish with **scallion greens** and serve.

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