



STEAKHOUSE-STYLE BEEF TENDERLOIN SANDOS

with Gouda, Arugula Salad, Potato Wedges & Truffle Mayo

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



2 | 4
Demi-Baguettes
Contains: Soy, Wheat



2 TBSP | 4 TBSP
Garlic Herb Butter
Contains: Milk



10 oz | 20 oz
Beef Tenderloin
Steak



2 Slice(s) | 4 Slice(s)
Gouda Cheese
Contains: Milk



2 oz | 4 oz
Arugula



5 tsp | 10 tsp
Red Wine Vinegar



2 g | 4 g
Truffle Seasoning



1 tsp | 2 tsp
Garlic Powder



1½ oz | 3 oz
Creamy Horseradish
Sauce
Contains: Eggs



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



1 | 2
Crispy Fried Onions
Contains: Wheat



1 | 2
Shallot



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

TRUFFLE SEASONING

The aromatic and earthy essence of Italian black summer truffles



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1380



ALL ABOUT THAT BASTE

Butter-basting the beef while it cooks in Step 4 helps develop a delicious crust on the outside and locks in all those savory juices.

BUST OUT

- 2 Baking sheets
- Large pan
- 2 Small bowls
- Large bowl
- Plastic wrap
- Whisk
- Paper towels
- Kosher Salt
- Sugar
- Black Pepper
- Olive Oil
- Cooking Oil

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?



Scan here to rate your recipe!



Share your **#HelloFreshPics** with us **@HelloFresh**



1 PREP

- Adjust racks to top and middle positions and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **shallot**. Halve **baguettes** lengthwise.



2 ROAST POTATO WEDGES

- Toss **potatoes** on a baking sheet with a **large drizzle of oil**, **half the garlic powder (you'll use the rest later)**, **salt**, and **pepper**. Roast on top rack until browned and tender, 20-25 minutes.



3 PICKLE SHALLOT

- Meanwhile, in a small microwave-safe bowl, combine **shallot**, **vinegar**, **½ tsp sugar**, and **½ tsp salt (1 tsp sugar and 1 tsp salt for 4 servings)**. Cover tightly with plastic wrap and microwave until shallot is softened, 30-60 seconds.
- Stir, then refrigerate until ready to use in Step 5.



4 SEASON & COOK BEEF

- Pat **beef*** dry with paper towels; season all over with **remaining garlic powder**, 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.
- In the last minute of cooking, add **half the garlic herb butter (you'll use the rest later)**. Baste the beef by gently tilting the pan and spooning melted butter over beef.
- Turn off heat; transfer beef to a cutting board to rest.



5 TOSS, TOAST & MIX

- While beef cooks, in a large bowl, toss **arugula** with **1 TBSP olive oil**, **1 tsp shallot pickling liquid**, a **pinch of salt**, and **pepper (2 TBSP olive oil and 2 tsp shallot pickling liquid for 4 servings)**.
- Spread **remaining garlic herb butter** onto cut sides of bottom halves of **baguettes**. Place **gouda** on cut sides of top halves. Place baguette halves, cut sides up, on a second baking sheet; bake on middle rack until cheese melts and bread is toasted, 2-4 minutes.
- In a second small bowl, whisk **mayonnaise** with as much **truffle seasoning** as you like.



6 FINISH & SERVE

- Thinly slice **beef** against the grain.
- Spread **creamy horseradish sauce** on bottom halves of **baguettes**. Top with sliced beef, as much **salad** as you like, as much **picked shallot** as you like (**draining first**), and **crispy fried onions**. Close halves to form sandwiches.
- Divide **beef tenderloin sandos** and **potato wedges** between plates. Serve with **truffle mayo** for dipping and any remaining salad on the side.

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