



# FRENCH ONION BEEF STEW

with Swiss Cheese Toasts

## INGREDIENTS

4 PERSON | 8 PERSON



2 | 4  
Onions



12 oz | 24 oz  
Potatoes\*



9 oz | 18 oz  
Carrots



1 TBSP | 2 TBSP  
Flour  
Contains: Wheat



1 tsp | 2 tsp  
Garlic Powder



2 TBSP | 4 TBSP  
Worcestershire  
Sauce



4 Slice(s) | 8 Slice(s)  
Swiss Cheese  
Contains: Milk



16 oz | 32 oz  
Beef for Braising



4 | 8  
Beef Stock  
Concentrates



2 | 4  
Demi-Baguettes  
Contains: Soy, Wheat



1 tsp | 2 tsp  
Dried Thyme



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

BIG BATCH

This hearty crowd-pleaser feeds double the folks—perfect for a family dinner + leftovers!



PREP: 10 MIN | COOK: 60 MIN | CALORIES: 640



# HELLO FRESH

## BUST OUT

- Peeler
- Medium bowl
- Large pot
- Slotted spoon
- Baking sheet

- Kosher Salt
- Black Pepper
- Cooking Oil
- Sugar
- Butter
- Contains: Milk

## MORE IS MORE

If you're on a **3-person plan**, you'll have enough ingredients to make **6-8 servings**. Reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. If you're on a **6-person plan**, you'll have enough ingredients to make **12 servings**. Simply triple the 4-serving recipe. 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.

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



## 1 PREP

- **Wash and dry produce.**
- Halve, peel, and thinly slice **onions**. Dice **potatoes** into 1-inch pieces. Trim, peel, and cut **carrots** on a diagonal into 1-inch-thick pieces.



## 2 SEAR BEEF

- Open package of **beef\*** and drain off any excess liquid.
- In a medium bowl, combine beef, **flour**, and a **pinch of salt and pepper**. Stir to coat.
- Heat a **large drizzle of oil** in a large, heavy-bottomed pot over medium-high heat. Add **coated beef** and cook, stirring occasionally, until browned, 4-5 minutes (**for 8 servings, you may need to cook in batches depending on the size of your pot**). Wash out bowl.
- Using a slotted spoon, transfer beef to bowl used for seasoning.



## 3 CARAMELIZE ONIONS

- Melt **4 TBSP butter** (8 TBSP for 8 servings) in pot used for beef over medium heat.
- Add **onions** and **¼ cup water** (½ cup for 8); cook, stirring occasionally, until browned and softened, 8-10 minutes. **TIP: Be sure to scrape up any browned bits on the bottom of the pot as onions cook!**
- Add **garlic powder, thyme, 2 tsp sugar** (4 tsp for 8), and a **splash of water**; cook, stirring occasionally, until caramelized, 2-3 minutes more. Season with **salt** and **pepper**.



## 4 START STEW

- Add **beef, potatoes, and carrots** to pot with **onions**. Stir to combine. Season with **salt** and **pepper**.
- Add **Worcestershire sauce, stock concentrates, and 5 cups water** (8 cups for 8 servings). Stir to combine.



## 5 FINISH STEW

- Bring **stew** to a boil, then cover and reduce heat to medium low. Cook until beef is cooked through and veggies are tender, stirring halfway through, 40-45 minutes.
- Season with **salt** and **pepper** to taste.



## 6 MAKE TOASTS

- While stew cooks, adjust oven rack to top position; heat broiler to high.
- Cut each **baguette** crosswise into 8 rounds for a total of 16 rounds (**32 rounds for 8 servings**).
- Cut **Swiss cheese slices** into 4 squares each for a total of 16 squares (**32 squares for 8**).
- Spread out baguette slices on a baking sheet; top each with one cheese square.
- Broil **toasts** on top rack until cheese has melted and is lightly browned, 2-3 minutes. **TIP: The broiler is a powerful tool! Keep an eye on the toasts to prevent burning.**



## 7 SERVE

- Serve family style or divide **stew** between bowls and top with **toasts** (**or serve on the side**).

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