



# BALSAMIC ROSEMARY STRIP STEAK

with Garlic Herb Toasts and a Roasted Pear Salad



HELLO  
**GARLIC HERB TOASTS**  
 Garlic bread goes luxe when brushed with a flavorful compound butter.

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 1140

- Bartlett Pear
- Garlic Herb Butter (Contains: Milk)
- Rosemary
- Balsamic Vinegar
- Chicken Demi-Glace (Contains: Milk)
- Demi-Baguettes (Contains: Wheat)
- Shallots
- New York Strip Steak
- Arugula
- Ricotta Salata (Contains: Milk)

## START STRONG

Strip rosemary leaves from the stems by pinching at the top, then pulling downward with your other hand to pop 'em right off.

## BUST OUT

- Aluminum foil
- Medium bowl
- 2 Baking sheets
- Small bowl
- Large pan
- Vegetable oil (4 tsp | 8 tsp)
- Olive oil (1 TBSP | 2 TBSP)

## INGREDIENTS

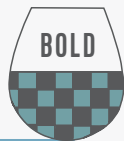
Ingredient **2-person** | **4-person**

- Demi-Baguettes **2 | 4**
- Bartlett Pear **1 | 2**
- Shallots **2 | 4**
- Rosemary **¼ oz | ¼ oz**
- Garlic Herb Butter **2 TBSP | 4 TBSP**
- New York Strip Steak **12 oz | 24 oz**
- Chicken Demi-Glace **1 | 2**
- Balsamic Vinegar **3 tsp | 5 tsp**
- Arugula **2 oz | 4 oz**
- Ricotta Salata **2 oz | 4 oz**

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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



**HelloFRESH**



**1 BAKE BREAD AND PEAR** Wash and dry all produce. Adjust rack to middle position and preheat oven to 400 degrees. Cut one **baguette** into ½-inch cubes. Halve and core **pear**; cut into ½-inch wedges. Place baguette cubes and pear on opposite sides of a foil-lined baking sheet. Toss each with **salt, pepper**, and a drizzle of **oil**. Bake until baguette is crisp, 8-10 minutes.



**4 MAKE SAUCE** Remove **steak** from pan and set aside to rest. Lower heat to medium and heat a drizzle of **oil** in same pan. Add **shallots** and cook, tossing, until lightly browned, 5-7 minutes. Add **chopped rosemary** and cook until fragrant, about 30 seconds. Stir in **demi-glace**, ½ **cup water**, and **1 tsp vinegar** (we'll use more later), scraping up any browned bits on bottom. Simmer until thickened, 1-2 minutes. Season with **pepper**.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | [hello@hellofresh.com](mailto:hello@hellofresh.com)



**2 PREP** Meanwhile, halve, peel, and thinly slice **shallots**. Pick and finely chop enough **rosemary leaves** from stems to give you 2 tsp. Split remaining **baguette** in half lengthwise. Place **garlic herb butter** in a small bowl and microwave on high until melted, about 30 seconds. Drizzle over baguette halves.



**5 TOAST GARLIC BREAD AND TOSS SALAD** While shallots cook, place buttered **baguette halves** cut-side up on another baking sheet. Toast in oven until golden brown, 6-7 minutes. Meanwhile, toss **arugula, baguette cubes, 2 tsp vinegar**, and **1 TBSP olive oil** in a medium bowl (you'll have vinegar left over). Season with **salt and pepper**.



**3 COOK STEAK** Once **pear** and **baguette cubes** have baked 8-10 minutes, remove cubes from sheet and set aside. Flip pear and continue baking until browned, another 10-15 minutes. Meanwhile, heat a drizzle of **oil** in a large pan over medium-high heat. Season **steak** all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 3-6 minutes per side.



**6 FINISH AND SERVE** Slice **steak** against the grain. Divide steak, **salad**, and **garlic bread** between plates. Drizzle **sauce** over steak. Top salad with **pear** and crumble **ricotta salata** over.

## MAGNIFICENT!

Use the toasts to soak up the rich sauce and juices from the steak.

WK41NJ-11