



BALSAMIC ROSEMARY STRIP STEAK

with Garlic Herb Toasts and a Roasted Apple Salad



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

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 1020

- Gala Apple
- 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**

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

HELLO WINE



PAIR WITH

The Needle Paso Robles Cabernet Sauvignon, 2016

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1 BAKE BREAD AND APPLE 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 **apple**; cut into ½-inch wedges. Place baguette cubes and apple 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 ½ **cup water**, **1 tsp vinegar** (we'll use more later), and **demi-glace**, scraping up any browned bits on bottom. Simmer until thickened, 1-2 minutes. Season with **pepper**.

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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. 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 **apple** and **baguette cubes** have baked 8-10 minutes, remove cubes from sheet and set aside. Flip apple 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, 3-5 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 **apple** and crumble **ricotta salata** over.

MAGNIFICENT!

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

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