



BAVETTE STEAK IN A MUSHROOM SAUCE with Caramelized Onion Mashed Potatoes & Roasted Carrots



HELLO
YUKON GOLD POTATOES
These tender, buttery spuds help
you strike culinary gold.

PREP: 10 MIN

TOTAL: 50 MIN

CALORIES: 970



Yellow Onion



Carrots



Yukon Gold
Potatoes



Bavette Steak



Dijon Mustard



Garlic



Button Mushrooms



Sour Cream
(Contains: Milk)



Beef Demi-Glace
(Contains: Milk)

START STRONG

We like to cook sliced onion slowly (like in step 3) so it develops a rich brown color and deep flavor. If yours begins to brown too quickly or sticks to the bottom of your pan, stir in an extra splash of water and keep stirring away.

BUST OUT

- Peeler
- Baking sheet
- Medium pot
- Strainer
- Potato masher
- Vegetable oil (2 TBSP | 2 TBSP)
- Sugar (1 tsp | 1 tsp)
- Butter (1 TBSP | 1 TBSP)
(Contains: Milk)
- Large pan
- Small bowl
- Paper towels
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient 2-person | 4-person

- Yellow Onion 1 | 1
- Garlic 2 Cloves | 4 Cloves
- Carrots 12 oz | 24 oz
- Button Mushrooms 4 oz | 8 oz
- Yukon Gold Potatoes 16 oz | 32 oz
- Sour Cream 6 TBSP | 12 TBSP
- Bavette Steak* 10 oz | 20 oz
- Beef Demi-Glace 1 | 2
- Dijon Mustard 2 tsp | 4 tsp

* Steak is fully cooked when internal temperature reaches 145 degrees.



1 PREP

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Halve, peel, and thinly slice **onion**. Mince **garlic**. Trim, peel, and cut **carrots** on a diagonal into 1-inch-thick pieces. Trim and thinly slice **mushrooms**. Peel and dice **potatoes** into ½-inch pieces. **TIP:** For speedier spud prep, skip the peeling.



4 COOK STEAK

Pat **steak** dry with paper towels; season with **salt** and **pepper**. Heat a large drizzle of **oil** in pan used for onion over medium-high heat. Add steak and cook to desired doneness, 5-7 minutes per side. Transfer to a cutting board to rest.



2 COOK CARROTS & MASH POTATOES

Toss **carrots** on a baking sheet with a large drizzle of **oil**, **salt**, and **pepper**. Roast until browned and tender, 25-30 minutes. Meanwhile, place **potatoes** in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil; cook until tender, 15-20 minutes. Drain and return potatoes to pot. Mash with **sour cream** until smooth. Season with **salt** and **pepper**. Keep covered off heat until ready to serve.



5 MAKE SAUCE

Add **1 TBSP butter** and **mushrooms** to pan used for steak over medium-high heat. Cook, stirring, until softened, 3-5 minutes. Add **garlic** and cook until fragrant, 30 seconds. Stir in **demi-glace** and **¼ cup water** (⅓ cup water for 4 servings). Bring to a boil, then reduce to a simmer. Stir in **mustard**. Simmer until thickened, 2-3 minutes. Season with **salt** and **pepper**.



3 CAMELIZE ONION

While potatoes cook, heat a large drizzle of **oil** in a large, preferably nonstick, pan over medium-high heat. Add **onion** and cook, stirring occasionally, until browned and softened, 8-10 minutes. Add **1 tsp sugar** and a splash of **water**; cook until caramelized, 2-3 minutes more. 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 **potatoes**, **carrots**, and steak between plates. Top potatoes with **caramelized onion**. Top steak with **mushroom sauce** and serve.

YOU'RE A CHAMPIGNON

Try making this mushroom sauce again with a splash of cream to dress up juicy pork chops.

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