



BAVETTE STEAK IN A MUSHROOM SAUCE

with Caramelized Onion Mashed Potatoes & Roasted Carrots

GOURMET

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1
Yellow Onion



1 Clove | 2 Cloves
Garlic



12 oz | 24 oz
Carrots



4 oz | 8 oz
Button Mushrooms



16 oz | 32 oz
Yukon Gold Potatoes*



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Bavette Steak



1 | 2
Beef Demi-Glace
Contains: Milk



2 tsp | 4 tsp
Dijon Mustard

*The ingredient you received may be a different color.

HELLO

YUKON GOLD POTATOES

These tender, buttery spuds help you strike culinary gold.



PREP: 10 MIN | COOK: 50 MIN | CALORIES: 900



HELLO FRESH

GIVE IT A REST

Make sure to let the steak stand at least 5 minutes after it's done cooking. That extra time before slicing gives the juices a chance to settle and redistribute, keeping the meat nice and moist.

BUST OUT

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

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

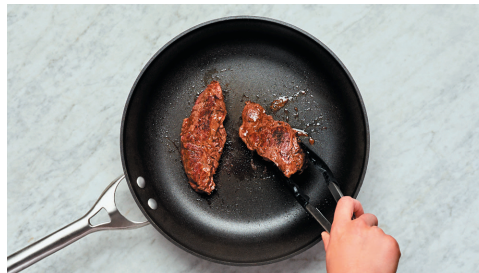
HelloFresh.com

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



1 PREP

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



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

- Toss **carrots** on a baking sheet with a **large drizzle of oil, salt, and pepper**.
- Roast on top rack 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 potatoes 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 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 CARAMELIZE 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.

WK 18-16