



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*



6 TBSP | 12 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.

BAVETTE STEAK IN A MUSHROOM SAUCE

with Caramelized Onion Mashed Potatoes & Roasted Carrots

GOURMET



PREP: 10 MIN | COOK: 50 MIN | CALORIES: 970



ALLIUM-AZING

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
- Large pan
- Small bowl
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 TBSP | 2 TBSP)
- Sugar (1 tsp | 1 tsp)
- Butter (1 TBSP | 1 TBSP)
Contains: Milk

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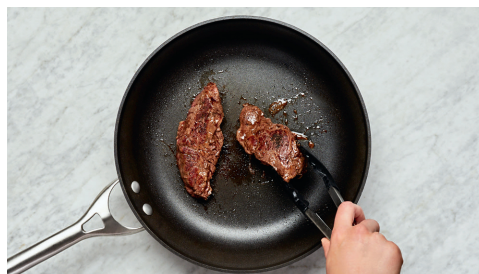
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1 PREP

- 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 & 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-glaze** 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.

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