

## **BAVETTE STEAK & SHERRY SHALLOT SAUCE**

with Garlic Parmesan Potato Clusters & Roasted Green Beans

### **GOURMET**

#### **INGREDIENTS**

2 PERSON | 4 PERSON



Shallot

1 tsp 2 tsp Garlic Powder



¼ Cup | ½ Cup Parmesan Cheese Contains: Milk



5 tsp | 5 tsp Sherry Vinegar



2 TBSP | 4 TBSP Sour Cream Contains: Milk



12 oz | 24 oz Yukon Gold Potatoes



Green Beans



10 oz | 20 oz Bavette Steak

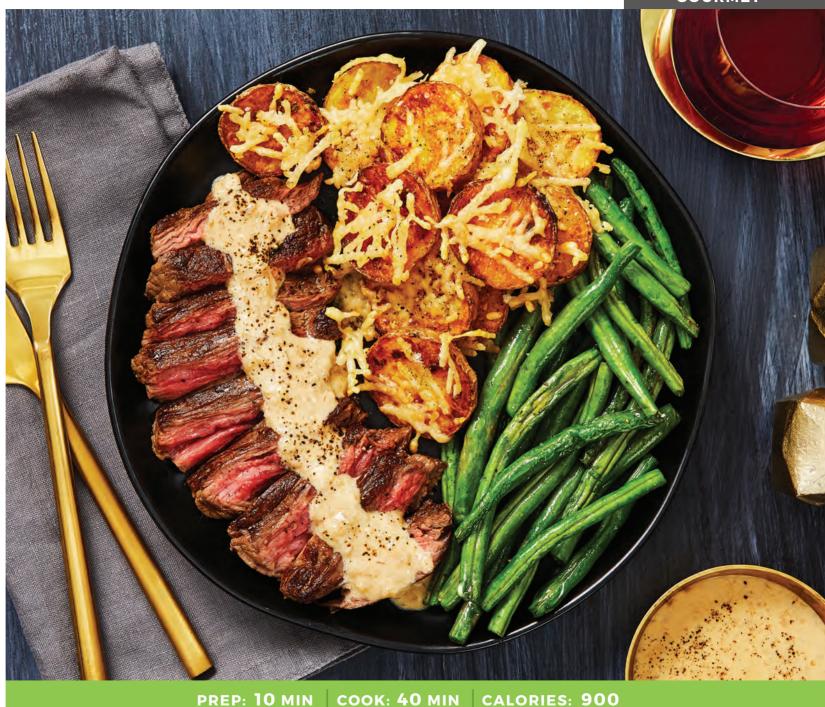


Beef Stock Concentrate



#### **SHERRY VINEGAR**

This complex-tasting vinegar adds a touch of finesse to your pan sauce.



COOK: 40 MIN **CALORIES: 900** 

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#### **RAISING THE STEAKS**

Before you start prepping, remove your steak from the fridge and let it sit out at room temperature. If you have time, vou can do this an hour before cooking. This simple step will help the steak cook evenly and become perfectly juicy.

#### **BUST OUT**

- · 2 Baking sheets
- Large bowl
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (4 tsp | 4 tsp)
- Olive oil (7 tsp | 13 tsp)
- Butter (1 TBSP | 2 TBSP) Contains: Milk

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



#### 1 PREP

- Adjust racks to middle and top positions and preheat oven to 450 degrees. Wash and dry all produce.
- · Halve and peel shallot; finely chop half (save other half for another use). Slice potatoes into ¼-inch-thick rounds.



#### **2 MAKE POTATO CLUSTERS**

- Lightly oil a baking sheet.
- In a large bowl, combine potatoes, garlic powder, 2 TBSP olive oil (4 TBSP for 4 servings), and a couple big pinches of salt and pepper; toss until potatoes are completely coated.
- Arrange potatoes on prepared sheet into clusters (about 6 slightly overlapping slices each). Roast on middle rack for 12 minutes (you'll start the green beans and add more to the sheet then).



#### **3 ROAST POTATOES & BEANS**

- Meanwhile, toss green beans on a second baking sheet with a drizzle of olive oil, salt, and pepper.
- Once potatoes have roasted 12 minutes, remove from oven and sprinkle with Parmesan. Return to middle rack and place green beans on top rack. Roast until potatoes and green beans are tender and cheese is lightly browned. 10-12 minutes more.



- While veggies roast, pat steak\* dry with paper towels; season all over with salt and pepper.
- Heat a large drizzle of **oil** in a large pan over medium-high heat. Add steak and cook to desired doneness. 5-7 minutes per side.
- Turn off heat: transfer to a cutting board to rest. Wipe out pan.



#### **5 MAKE SAUCE**

- Heat a drizzle of **oil** in pan used for steak over medium heat. Add **shallot** and cook, stirring, until softened, 1-2 minutes. Pour in half the **vinegar** (all for 4 servings). Simmer until reduced by half, 30 seconds.
- Stir in stock concentrate and 1/4 cup water (1/3 cup for 4). Simmer until thickened. 2-3 minutes. Turn off heat.
- Stir in sour cream and 1 TBSP butter (2 TBSP for 4). Season with salt and pepper.



#### 6 FINISH & SERVE

- Slice steak against the grain.
- · Divide steak, potato clusters, and green beans between plates. Top steak with sauce and serve.