



# BAVETTE STEAK & SHERRY SHALLOT SAUCE

with Garlic Parmesan Potato Clusters & Roasted Green Beans

PREMIUM PICKS

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 1  
Shallot



12 oz | 24 oz  
Yukon Gold Potatoes\*



1 tsp | 2 tsp  
Garlic Powder



6 oz | 12 oz  
Green Beans



¼ Cup | ½ Cup  
Parmesan Cheese  
Contains: Milk



10 oz | 20 oz  
Bavette Steak



5 tsp | 5 tsp  
Sherry Vinegar



1 | 2  
Beef Stock Concentrate



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk

\*The ingredient you received may be a different color.

HELLO

### SHERRY VINEGAR

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



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 900



## 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, you 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
- Cooking oil (4 tsp | 4 tsp)
- Olive oil (7 tsp | 13 tsp)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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### 1 PREP

- Adjust racks to middle and top positions and preheat oven to 450 degrees. **Wash and dry produce.**
- Slice **potatoes** into ¼-inch-thick rounds. Trim **green beans** if necessary. Halve and peel **shallot**; finely chop half (**save the rest for another use**).



### 4 COOK STEAK

- 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 steak to a cutting board to rest. Wipe out pan.



### 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 six slightly overlapping slices each**). (For 4, **arrange any remaining potatoes on one side of a second baking sheet; roast on middle and top racks.**)
- Roast on middle rack for 12 minutes (**you'll add more to the sheet then**).



### 5 MAKE SAUCE

- Heat a **drizzle of oil** in pan used for steak over medium heat. Add **chopped 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 **¼ cup water** (**½ cup for 4**). Simmer until thickened, 2-3 minutes more. Turn off heat.
- Stir in **sour cream** and **1 TBSP butter** (**2 TBSP for 4**) until melted and combined. Season with **salt** and **pepper**.



### 3 ROAST POTATOES & BEANS

- Meanwhile, toss **green beans** on a second baking sheet with a **drizzle of olive oil**, **salt**, and **pepper**. (For 4 servings, **toss green beans on opposite side of sheet from remaining potatoes; roast on top rack.**)
- Once **potatoes** have roasted 12 minutes, remove from oven and sprinkle with **Parmesan**.
- Return potatoes 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.



### 6 FINISH & SERVE

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

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