



## INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz  
Brussels Sprouts



12 oz | 24 oz  
Yukon Gold Potatoes



1 | 1  
Shallot



4 oz | 8 oz  
Grape Tomatoes



1 TBSP | 1 TBSP  
Tuscan Heat  
Spice



¼ Cup | ½ Cup  
Parmesan Cheese  
Contains: Milk



10 oz | 20 oz  
Beef Tenderloin



5 tsp | 10 tsp  
Balsamic Vinegar



1 | 2  
Beef Stock  
Concentrate

## HELLO

### BALSAMIC VINEGAR

This tangy-sweet condiment adds rich sophistication to juicy burst tomatoes.

# BEEF TENDERLOIN & BURST BALSAMIC TOMATOES

with Cheesy Potato Rounds & Roasted Brussels Sprouts

GOURMET



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 660





## GOT NO CHILL

Take your beef out of the fridge and let it come to room temperature before cooking. Don't have time for that? Let it sit out long enough to take the chill off. This is the key to evenly cooked, juicy beef.

## BUST OUT

- Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (7 tsp | 7 tsp)
- Butter (1 TBSP | 1 TBSP)  
Contains: Milk

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## 1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry all produce.**
- Trim and halve **Brussels sprouts** lengthwise. Slice **potatoes** into 1/4-inch-thick rounds. Halve, peel, and thinly slice **shallot**. Halve **tomatoes**.



## 2 TOSS BRUSSELS SPROUTS

- Toss **Brussels sprouts** on one side of a baking sheet with a **large drizzle of olive oil** and a **pinch of salt and pepper**. Arrange cut sides down.



## 3 ROAST VEGGIES

- Toss **potatoes** on empty side of same sheet with a **large drizzle of olive oil**, **half the Tuscan Heat Spice** (all for 4 servings), **salt**, and **pepper**. Arrange rounds slightly overlapping on sheet, then evenly sprinkle with **Parmesan**.
- Roast on top rack until **veggies** are browned and tender, 20-25 minutes.



## 4 COOK BEEF

- Meanwhile, pat **beef\*** dry with paper towels; season all over with **salt** and **pepper**.
- Heat a **large drizzle of olive oil** in a large pan over medium-high heat. Add beef and cook to desired doneness, 4-7 minutes per side.
- Transfer beef to a plate to rest.



## 5 MAKE BURST TOMATOES

- Heat a **drizzle of olive oil** in same pan over medium-high heat. Add **shallot** and a **pinch of salt and pepper**. Cook until fragrant, 1-2 minutes.
- Add **tomatoes** and cook, stirring, until slightly softened, 1-2 minutes.
- Stir in **vinegar**, **stock concentrate**, and **1/4 cup water** (1/3 cup for 4 servings). Simmer until slightly thickened and saucy, 3-4 minutes. Turn off heat.
- Stir in **1 TBSP butter** and any **resting juices from beef**.



## 6 SERVE

- Divide **Brussels sprouts**, **potatoes**, and **beef** between plates. Top beef with **burst balsamic tomatoes** and serve.

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