



# BEEF TENDERLOIN & BURST BALSAMIC TOMATOES

with Cheesy Potato Rounds & Roasted Brussels Sprouts

PREMIUM PICKS

## INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz  
Brussels Sprouts



12 oz | 24 oz  
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



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

HELLO

### BALSAMIC VINEGAR

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



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 670





## DOWN TIME

Why do we ask you to arrange your sprouts cut sides down? The flat sides provide more surface area for browning, which allows for deeper caramelization and crispier sprouts.

## BUST OUT

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

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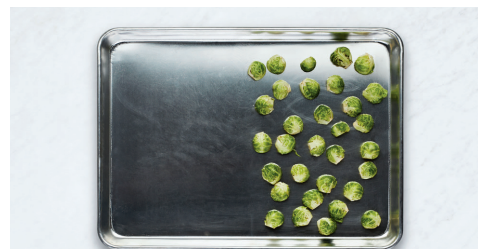
### 1 PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Trim and halve **Brussels sprouts** lengthwise. Slice **potatoes** into ¼-inch-thick rounds. Halve, peel, and thinly slice **shallot**. Halve **tomatoes**.



### 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.
- Turn off heat; transfer beef to a plate to rest.



### 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. (**For 4 servings, spread Brussels sprouts out across entire sheet.**)



### 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 **¼ cup water (½ 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**.



### 3 ROAST VEGGIES

- Toss **potatoes** on empty side of 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**. (**For 4, add potatoes to a second baking sheet; roast potatoes on top rack and Brussels sprouts on middle rack.**)
- Roast on top rack until veggies are browned and tender, 20-25 minutes.



### 6 SERVE

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

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