



# 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  
Steak



5 tsp | 10 tsp  
Balsamic Vinegar



1 | 2  
Beef Stock  
Concentrate



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THERE TOO. SCAN HERE TO GET HELP!



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

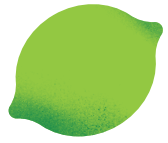
## HELLO

### BALSAMIC VINEGAR

This tangy condiment adds sophistication  
to burst tomatoes.

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 650





# HELLO FRESH

## DOWN TIME

Arranging your Brussels sprouts cut sides down = more surface area for browning, which means crispier, tastier sprouts.

## BUST OUT

- Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (2 TBSP | 2 TBSP)
- Butter (1 TBSP | 1 TBSP)  
Contains: Milk

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## 1 ROAST POTATOES

- Adjust rack to top position and preheat oven to 450 degrees (top and middle positions for 4 servings). Wash and dry produce.
- Slice potatoes into ¼-inch-thick rounds. Toss on one side of a baking sheet with a large drizzle of olive oil, half the Tuscan Heat Spice (all for 4), salt, and pepper. Arrange rounds slightly overlapping on sheet, then evenly sprinkle with Parmesan. (For 4, spread potatoes out across entire sheet.)
- Roast on top rack until lightly browned and tender, 10 minutes (you'll add more to the sheet then).



## 4 COOK BEEF

- Meanwhile, pat beef\* dry with paper towels; season all over with salt and pepper.
- Heat a 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.



## 2 PREP

- Meanwhile, trim and halve Brussels sprouts lengthwise. Halve, peel, and thinly slice shallot. Halve tomatoes.



## 5 COOK 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 any resting juices from beef and 1 TBSP butter.



## 3 ROAST BRUSSELS SPROUTS

- Once potatoes have roasted 10 minutes, remove sheet from oven. Carefully toss Brussels sprouts on empty side of sheet with a large drizzle of olive oil and a pinch of salt and pepper. Arrange cut sides down. (For 4 servings, leave potatoes roasting; add Brussels sprouts to a second sheet and roast on middle rack.)
- Return to top rack until potatoes are browned and Brussels sprouts are tender, 20-25 minutes more.



## 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°.