



INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Brussels Sprouts



12 oz | 24 oz
Fingerling Potatoes



4 oz | 8 oz
Button Mushrooms



1 Clove | 2 Cloves
Garlic



10 oz | 20 oz
Beef Tenderloin



1 | 2
Beef Demi-Glaze
Contains: Milk



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk

HELLO

BRUSSELS SPROUTS

These tiny green globes turn crispy and sweet once roasted.

BEEF TENDERLOIN IN A SAVORY MUSHROOM SAUCE

with Roasted Brussels Sprouts & Fingerling Potatoes

GOURMET



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 600



CRISPY BUSINESS

In step 2, try arranging your Brussels sprouts cut sides down like the potatoes on the baking sheet. Why? The flat sides provide more surface area for browning, which allows for deeper caramelization and crispier veggies.

BUST OUT

- Baking sheet
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (5 tsp | 5 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 425 degrees. **Wash and dry all produce.**
- Trim and halve **Brussels sprouts** lengthwise. Halve **potatoes** lengthwise. Trim and thinly slice **mushrooms**. Peel and mince or grate **garlic**.



2 ROAST VEGGIES

- Toss **Brussels sprouts** on one side of a baking sheet with a **drizzle of oil, salt, and pepper**. Toss **potatoes** on empty side with a **drizzle of oil, salt, and pepper**. Arrange potatoes cut sides down. (**For 4 servings, divide between 2 sheets; roast potatoes on top rack and Brussels sprouts on middle rack.**)
- Roast on top rack until veggies are browned and tender, 20-25 minutes.



3 COOK BEEF

- While veggies roast, pat **beef*** 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 beef and cook to desired doneness, 4-7 minutes per side.
- Remove from pan and set aside to rest.



4 COOK MUSHROOMS & GARLIC

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **mushrooms** and cook, stirring, until softened and lightly browned, 3-4 minutes.
- Add **garlic** and cook until fragrant, 1 minute.



5 MAKE SAUCE

- Stir in **demi-glaze** and **1/4 cup water** (**1/3 cup for 4 servings**), scraping up any browned bits from bottom of pan. Bring to a simmer, then reduce heat to medium and cook until thickened, 2-3 minutes.
- Turn off heat; stir in **sour cream** and **1 TBSP butter** until melted. Season with **salt and pepper**.



6 SERVE

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

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