



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Fingerling Potatoes



10 oz | 20 oz
Beef Tenderloin
Steak



8 oz | 16 oz
Broccoli Florets



1 | 2
Shallot



5 tsp | 10 tsp
Red Wine
Vinegar



2 tsp | 4 tsp
Dijon Mustard



2 | 4
Chicken Stock
Concentrates



2 | 4
Plum Jam



2 oz | 4 oz
Mixed Greens



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

SHALLOT

This mini member of the onion family
balances savory and sweet.

BEEF TENDERLOIN WITH TANGY SHALLOT SAUCE

plus Crispy Fingerlings & Broccoli Salad



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 780



THAT'S MY JAM

If the plum jam doesn't immediately dissolve when you stir it into the pan in Step 6, keep stirring to ensure it melts to form a smooth (tangy!) sauce.

BUST OUT

- Large pot
- Strainer
- Baking sheet
- Paper towels
- Large pan
- 2 Small bowls
- Plastic wrap
- Whisk
- Medium bowl

- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Sugar (1 tsp | 2 tsp)
- Olive oil (3 TBSP | 6 TBSP)
- Butter (1 TBSP | 2 TBSP)

Contains: Milk



1 START POTATOES & PREP

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Halve **potatoes** lengthwise. Place in a large pot with **enough salted water to cover by 2 inches**. Bring to a boil and cook until potatoes are tender, about 15 minutes. Drain well and return potatoes to pot.
- Meanwhile, cut **broccoli** into bite-size pieces if necessary. Halve, peel, and thinly slice **shallot**; finely chop a few slices until you have 1½ tsp (2½ tsp for 4 servings).



2 ROAST BROCCOLI

- While potatoes cook, toss **broccoli** on a baking sheet with a **drizzle of oil, salt, and pepper**.
- Roast on top rack until browned and tender, 12-15 minutes.



3 COOK BEEF

- Pat **beef*** dry with paper towels and season generously all over with **salt and pepper**.
- Heat a **drizzle of 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 to a cutting board. (TIP: Cover with foil to keep warm.) Rinse and wipe out pan.



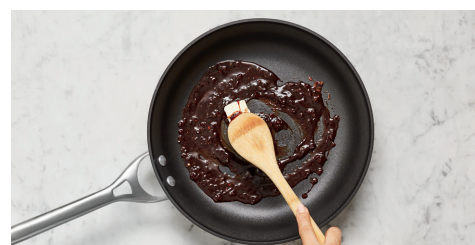
4 MAKE PICKLES & DRESSING

- Meanwhile, in a small microwave-safe bowl, combine **half the vinegar (you'll use more later)**, **1 tsp sugar (2 tsp for 4 servings)**, **½ tsp water (1 tsp for 4)**, **salt**, and **pepper**. Stir in **sliced shallot**, then cover with plastic wrap. Microwave for 1 minute. Remove plastic wrap and transfer **1 TBSP pickling liquid (2 TBSP for 4)** to a separate small bowl.
- To bowl with pickling liquid, whisk in **mustard** and **2 TBSP olive oil (4 TBSP for 4)**. Season **dressing** with **salt** and **pepper** to taste.



5 FINISH POTATOES

- Add **1 TBSP olive oil (2 TBSP for 4 servings)** to pot with drained **potatoes**. Place pot over medium-high heat and cook, stirring, until potato skins are crisp and browned, 3-5 minutes. (For 4, you may need to work in batches.)
- Turn off heat; season with **salt** and **pepper**.



6 MAKE SAUCE

- Heat a **drizzle of oil** in pan used for beef over medium heat. Add **chopped shallot** and cook, stirring, until softened, 1-2 minutes.
- Stir in **jam, stock concentrates, remaining vinegar**, and **¼ cup water (½ cup for 4 servings)**. Bring to a simmer; cook, stirring occasionally, until slightly thickened, 2-3 minutes.
- Remove from heat. Stir in **1 TBSP butter (2 TBSP for 4)** until melted. Season with **salt** and **pepper** to taste.



7 FINISH & SERVE

- In a medium bowl, combine **mixed greens, broccoli, pickled shallot (draining first)**, and as much **dressing** as you like.
- Thinly slice **beef** against the grain.
- Divide beef, **potatoes**, and **salad** between plates. Spoon **sauce** over beef and serve.

SHARE YOUR #HELLOFRESHPICS WITH US @HELLOFRESH

(646) 846-3663 | HELLOFRESH.COM

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

WK 50-11