



# BEEF TENDERLOIN WITH TRUFFLE MASH

plus a Ricotta Crostini App & Vanilla Cheesecake Dessert

GOURMET

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Demi-Baguette  
Contains: Soy, Wheat



¼ oz | ½ oz  
Chives



4 oz | 8 oz  
Ricotta Cheese  
Contains: Milk



¾ oz | 1½ oz  
Mike's Hot  
Honey



1 oz | 2 oz  
Walnuts  
Contains: Tree Nuts



12 oz | 24 oz  
Yukon Gold  
Potatoes\*



1 TBSP | 2 TBSP  
Black Peppercorns



6 oz | 12 oz  
Asparagus



10 oz | 20 oz  
Beef Tenderloin



1 | 2  
Beef Stock  
Concentrate



½ oz | 1 oz  
Sliced Almonds  
Contains: Tree Nuts



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk



2 TBSP | 4 TBSP  
Crème Fraîche  
Contains: Milk



2 g | 4 g  
Truffle Zest



2 | 4  
Vanilla Cheesecakes  
Contains: Eggs, Milk,  
Soy, Wheat

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

## HELLO

### CROSTINI

A sweet baguette appetizer—topped with ricotta, honey, walnuts, and chives—to savor and share while you cook!



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1420



**MIKE'S HOT HONEY**  
Using only 100% pure honey infused with real chili peppers, Mike's Hot Honey's sweet-heat combo makes any dish more dynamic. Try it on pizza, chicken, cheese, and even ice cream!



## NO RESERVATION NEEDED

This deluxe three-course meal is the perfect reason to host a cozy night in! We've taken the stress out of meal planning so you can delight your loved ones with the details: Serve your crostini on a special platter, chill some bubbly a few hours before the meal, and brew a pot of coffee or tea to pair with dessert. It's the little things!

## BUST OUT

- Baking sheet
- Paper towels
- 3 Small bowls
- Large pan
- Medium pot
- Potato masher
- Strainer
- Kosher salt
- Zip-close bag
- Black pepper
- Olive oil (1 tsp | 1 tsp)
- Cooking oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 6 TBSP)

Contains: Milk



### 1 MAKE CROSTINI

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. Bring **3 TBSP butter (6 TBSP for 4)** to room temperature. **Wash and dry produce.**
- Slice **baguette** crosswise into 8 rounds (**16 rounds for 4**). Thinly slice **chives**.
- Spread sliced baguette out on a baking sheet and drizzle with **olive oil**. Toast on top rack until golden brown, 5-10 minutes. (**For 4, if necessary, divide rounds between 2 baking sheets; toast on top and middle racks.**)
- Place **ricotta** in a small bowl; season with **salt** and **pepper**. Spread ricotta onto toasted baguette; drizzle with **hot honey**. Sprinkle with **walnuts** and **half the chives**.
- Serve with your favorite beverage for snacking while you prepare the rest of the meal. **TIP: Prefer to serve the crostini with the main course? Toast now and assemble right before serving!**



### 2 COOK POTATOES

- Dice **potatoes** into ½-inch pieces; place in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes.
- Drain and return potatoes to pot. Keep covered off heat until ready to mash.



### 3 PREP & COAT BEEF

- Meanwhile, place **peppercorns** in a zip-close bag and crush with a heavy-bottomed pan or rolling pin; pour onto a plate and spread out in an even layer. Trim and discard woody bottom ends from **asparagus**.
- Pat **beef\*** dry with paper towels; season all over with **salt**. Press both sides of beef into peppercorns to evenly coat. **TIP: For a milder flavor, sprinkle beef with peppercorns instead.**



### 4 COOK BEEF

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **beef** and cook almost to desired doneness, 4-7 minutes per side.
- Add **stock concentrate** and **2 TBSP water (3 TBSP for 4 servings)**. Simmer until sauce has thickened and beef reaches desired doneness, 1-2 minutes more. Turn beef to coat.
- Turn off heat; transfer beef and sauce to a shallow dish. Wipe out pan.



### 5 COOK ASPARAGUS & NUTS

- Heat a **drizzle of oil** in pan used for beef over medium-high heat. Add **asparagus** and season with **salt** and **pepper**. Cook, stirring, until lightly browned and tender, 3-5 minutes. Transfer to a plate.
- Return pan to medium-high heat and add **almonds**; cook, stirring, until lightly toasted, about 1 minute.
- Season with **salt** and **pepper**. Transfer to a second small bowl.



### 6 MASH POTATOES

- Mash **potatoes** with a potato masher or fork until smooth. (**TIP: If potatoes have cooled, mash over medium-low heat.**) Stir in **sour cream, crème fraîche, 1 TBSP softened butter (2 TBSP for 4 servings; you'll use the rest in the next step)** and as much **truffle zest** as you like until combined. (**TIP: Start with a pinch of truffle zest, then taste and add more from there if desired.**) Season generously with **salt** and **pepper**.



### 7 FINISH & SERVE

- In a third small microwave-safe bowl, combine **remaining 2 TBSP softened butter (4 TBSP for 4 servings), 1 tsp remaining chives (2 tsp for 4), salt**, and **pepper**. **TIP: If butter is still cold, microwave 5-10 seconds.**
- Divide **beef, mashed potatoes, and asparagus** between plates. Sprinkle asparagus with **almonds**. Top beef with **chive butter**. Garnish with any remaining chives and serve.
- Serve **cheesecakes** for dessert.

SHARE YOUR #HELLOFRESHPICS WITH US @HELLOFRESH

(646) 846-3663 | HELLOFRESH.COM

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

WK 7-T