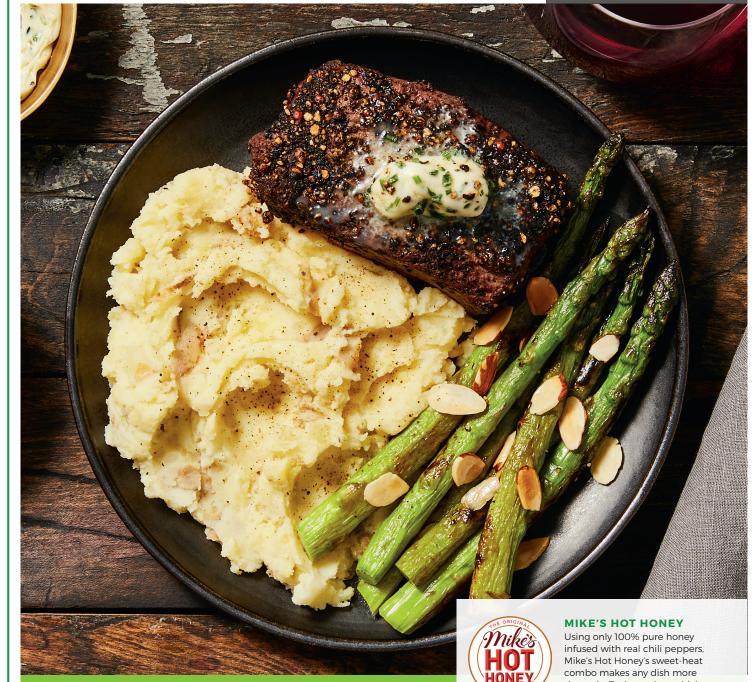
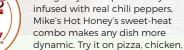


BEEF TENDERLOIN WITH TRUFFLE MASH

plus a Ricotta Crostini App & Vanilla Cheesecake Dessert



PREP: 10 MIN COOK: 35 MIN CALORIES: 1420



cheese, and even ice cream!

GOURMET



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 vour 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

Paper towels

• Large pan

Kosher salt

- Baking sheet
- 3 Small bowls
- Potato masher Medium pot
- Strainer
- Black pepper Zip-close bag
- Olive oil (1 tsp | 1 tsp)
- Cooking oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 6 TBSP)
- Contains: Mill



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.



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!



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



- 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.



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.

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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.

*Beef is fully cooked when internal temperature reaches 145°

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