



INGREDIENTS

2 PERSON | 4 PERSON



7 oz | 14 oz
Thin Crust
Pizza Dough
Contains: Wheat



10 oz | 20 oz
Beef Tenderloin
Steak



1 tsp | 2 tsp
Garlic Powder



12 oz | 24 oz
Yukon Gold
Potatoes*



¼ oz | ½ oz
Chives



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



2 tsp | 4 tsp
Dijon Mustard



1 | 2
Shallot



4 oz | 8 oz
Cremini
Mushrooms



1 | 2
Beef Demi-Glace
Contains: Milk



5 tsp | 10 tsp
Sherry Vinegar



2 oz | 4 oz
Mixed Greens



½ oz | 1 oz
Walnuts
Contains: Tree Nuts



1 oz | 2 oz
Dried Cherries



2 oz | 4 oz
Creamy Horseradish
Sauce
Contains: Eggs

*The ingredient you received may be a different color.

HELLO

BEEF WELLINGTON

Premium beef tenderloin (the same cut as filet mignon!) is wrapped in dough, baked, and drizzled with mushroom sauce for a short-cut spin on the British classic.

BEEF WELLINGTON WITH MUSHROOM SAUCE

plus Chive Mashed Potatoes, Horseradish Sauce & Cherry Walnut Salad



PREP: 15 MIN | COOK: 50 MIN | CALORIES: 1270



FANCY THAT

Beef Wellington is all about the presentation. Once you've wrapped your tenderloins in step 3, try brushing the dough with an egg wash (one beaten egg + 2 TBSP water) before sprinkling with salt. Gently score the dough with the back of a knife to create a decorative pattern. Once baked, you'll be rewarded with a lovely design and a show-stopping shine!

BUST OUT

- Paper towels
- Large pan
- Medium pot
- Strainer
- Potato masher
- Baking sheet
- Medium bowl
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Sugar
- Olive oil (1 TBSP | 2 TBSP)
- Butter (5 TBSP | 10 TBSP)
Contains: Milk

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



1 SEAR BEEF

- Adjust rack to middle position and preheat oven to 450 degrees. Bring **pizza dough** to room temperature.
- Pat **beef*** dry with paper towels; season all over with **half the garlic powder (you'll use the rest later)**, **salt**, and **pepper**.
- Heat a **drizzle of oil** in a large pan over high heat. Once pan is very hot, add beef and sear until browned, 30 seconds per side. **TIP: If you prefer well-done beef, sear 30-60 seconds more per side.**
- Turn off heat. Transfer to a plate; place in refrigerator to cool. Wipe out pan.



4 FINISH PREP

- While beef cooks, halve, peel, and thinly slice **shallot**. Trim and thinly slice **mushrooms (skip if your mushrooms are pre-sliced!)**.



2 MAKE MASHED POTATOES

- **Wash and dry produce.**
- Dice **potatoes** into ½-inch pieces. Thinly slice **chives**.
- Place **potatoes** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 15-20 minutes. Reserve **½ cup potato cooking liquid**, then drain.
- Return potatoes to pot; mash with **sour cream** and **2 TBSP butter (4 TBSP for 4 servings)** until smooth and creamy, adding splashes of reserved potato cooking liquid as needed. Stir in half the chives. Taste and season with **salt** and **pepper**.



5 MAKE SAUCE

- Melt **1 TBSP butter (2 TBSP for 4 servings)** in pan used for beef over medium heat. Add **shallot, mushrooms**, and a **pinch of salt and pepper**. Cook, stirring occasionally, until browned and tender, 4-7 minutes. **TIP: Add a splash of water if veggies begin to brown too quickly.**
- Add **demi-glaze, half the vinegar (you'll use the rest later)**, **remaining garlic powder**, **½ cup water (¾ cup for 4)**, and a **pinch of sugar**. Cook, stirring occasionally, until thickened, 1-2 minutes.
- Remove from heat; stir in **2 TBSP butter (4 TBSP for 4)** until melted. Taste and season with **salt** and **pepper**.



3 ASSEMBLE & BAKE

- While potatoes cook, open tube of **pizza dough** and separate sheets at dotted line; place on a **lightly oiled** baking sheet. **(TIP: Use your fingers to push and stretch the dough slightly.)** (For 4 servings, place **two sheets of dough at a time on baking sheet**. Brush and roll beef, then repeat with remaining two sheets of dough.)
- Brush **beef** all over with **mustard**; place tenderloins on one side of each sheet of dough. Roll dough over beef, pinching ends to seal. Arrange seam sides down; sprinkle with a **pinch of salt**.
- Bake on middle rack until golden, 14-16 minutes. Let rest for 5 minutes.



6 MAKE SALAD & SERVE

- In a medium bowl, combine **mixed greens** with **walnuts, cherries, remaining vinegar**, **1 TBSP olive oil (2 TBSP for 4 servings)**, and a **pinch of salt and pepper**.
- Cut each **beef Wellington** into 1-inch-thick slices; divide between plates. Drizzle with **sauce**. Serve with **mashed potatoes, salad**, and **horseradish sauce** on the side.

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