



INGREDIENTS

2 PERSON | 4 PERSON



2 TBSP | 4 TBSP
Garlic Herb Butter
Contains: Milk



12 oz | 24 oz
Fingerling Potatoes



6 oz | 12 oz
Asparagus



1 | 2
Demi-Baguette
Contains: Soy, Wheat



4 Slices | 8 Slices
Gouda Cheese
Contains: Milk



1 | 2
Apple



10 oz | 20 oz
Beef Tenderloin Steak



8 oz | 16 oz
Cream Sauce Base
Contains: Milk



1 oz | 2 oz
Cheese Roux Concentrate
Contains: Milk



½ Cup | 1 Cup
White Cheddar Cheese
Contains: Milk

HELLO

FONDUE

White cheddar and gouda combine for a melty, golden mixture that's good on ... well, everything.

BEEF TENDERLOIN WITH CHEDDAR-GOUDA FONDUE

with Asparagus, Fingerling Potatoes, Apple & Baguette



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1240



FONDUES & DON'TS

Be sure to gradually stir in the gouda and cheddar when making your fondue in step 5. Adding the cheese all at once will make it clump together—and no one wants a chunky fondue! Whisking in a small handful at a time will ensure a silky smooth pot of gold.

BUST OUT

- 2 Baking sheets
- Paper towels
- Large pan
- Small pot
- Whisk
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)

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1 PREP & ROAST POTATOES

- Adjust racks to top and middle positions and preheat oven to 425 degrees. Bring **garlic herb butter** to room temperature. **Wash and dry produce.**
- Halve **potatoes** lengthwise; toss on a baking sheet with a **drizzle of oil, salt, and pepper.**
- Roast on top rack until browned and tender, 20-25 minutes.



2 ROAST & TOAST

- Meanwhile, trim and discard woody bottom ends from **asparagus**; halve crosswise. Toss on one side of a second baking sheet with a **drizzle of oil, salt, and pepper.** (For 4 servings, spread **asparagus out across entire sheet.**) Roast on middle rack, 5 minutes (you'll add more to the sheet then).
- Halve **baguette** lengthwise. Once asparagus has roasted 5 minutes, add baguette to empty side of baking sheet. (For 4, leave asparagus roasting; place **baguette directly on middle rack.**)
- Roast until asparagus is tender and browned and baguette is golden and crispy, 6-8 minutes.



3 FINISH PREP

- Meanwhile, dice **gouda** into ¼-inch pieces.
- Halve, core, and thinly slice **apple.**



4 COOK BEEF

- Pat **beef*** dry with paper towels. Season 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.
- Remove pan from heat. Add **half the garlic herb butter** to pan (you'll use the rest later); let melt and spoon over beef until coated. Transfer beef to a cutting board to rest.



5 MAKE FONDUE

- While beef rests, heat **cream sauce base** and **cheese roux** in a small pot over medium-high heat until steaming and slightly bubbling, 1-2 minutes.
- Reduce heat to medium. Add **gouda** and **cheddar** one small handful at a time, alternating and whisking constantly between additions until melted. Remove from heat.



6 FINISH & SERVE

- Transfer **potatoes** to a large bowl and toss with **remaining garlic herb butter**; season with **salt** and **pepper.**
- Thinly slice **beef** against the grain; place on a plate. Pour any **resting juices** over top. Slice **baguette** into 1-inch strips; halve strips to create short spears.
- Place potatoes, beef, **asparagus, apple,** and baguette spears on a large board or platter. Serve with **fondue** for dipping. **TIP: Place a trivet or kitchen towel underneath the fondue pot to protect your surface.**

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