



BUTTERED ROSEMARY STRIP STEAK

with a Wedge Salad and Thyme-Roasted Potatoes



HELLO WEDGE SALAD

Cool and crisp with a tangy, creamy dressing

PREP: 10 MIN

TOTAL: 40 MIN

CALORIES: 780



Shallot



Lemon



Multicolor Fingerling Potatoes



New York Strip Steak



Romaine Lettuce



Heirloom Grape Tomatoes



Thyme



Rosemary



Sour Cream
(Contains: Milk)

START STRONG

Use the leftover rosemary sprigs as a garnish for your steak. They may just be decoration, but they'll give your dish a restaurant-worthy presentation.

BUST OUT

- 2 Small bowls • Medium bowl
- Baking sheet
- Large pan
- Paper towel
- Oil (4 tsp | 8 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Shallot 1 | 1
- Heirloom Grape Tomatoes 4 oz | 8 oz
- Lemon 1 | 1
- Thyme ¼ oz | ½ oz
- Multicolor Fingerling Potatoes 12 oz | 24 oz
- Rosemary ¼ oz | ¼ oz
- New York Strip Steak 12 oz | 24 oz
- Sour Cream 4 TBSP | 8 TBSP
- Romaine Lettuce 1 | 2

HELLO WINE



PAIR WITH

Arrière-Ban Appellation Lussac-St. Émilion Contrôlée, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

HelloFRESH



1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 425 degrees. Take out **2 TBSP butter** and let sit at room temperature. Halve and peel **shallot**. Finely mince one half; thinly slice other. Halve **tomatoes**. Halve **lemon** and squeeze 1 TBSP juice into a small bowl. Strip **2 tsp thyme leaves** from stems. Halve **potatoes** lengthwise.



4 COOK STEAK

Heat a large drizzle of **oil** in a large pan over medium-high heat. Pat **steak** dry with a paper towel, then season generously all over with **salt** and **pepper**. Add to pan and cook to desired doneness, 3-5 minutes per side. Remove from pan and set aside to rest.



2 ROAST POTATOES

Toss **potatoes** with a large drizzle of **oil, stripped thyme, salt, and pepper** on a baking sheet. Roast in oven until tender and lightly browned, 20-25 minutes.



5 PREP SALAD

Stir **sour cream** and **1 tsp water** into **lemon juice** in bowl. (**TIP:** Add more water, 1 tsp at a time, to give mixture a drizzly consistency, if needed.) Season with **salt** and **pepper**. Place **tomatoes** and **sliced shallot** (to taste) in a medium bowl. Season with salt and pepper, then toss to combine. Halve **romaine** lengthwise, then cut into thick wedges.



3 MAKE HERB BUTTER

Pick and finely chop enough **rosemary leaves** from stems to give you ½ tsp. Using a spoon, mix **butter** and **2 tsp minced shallot** in another small bowl. (**TIP:** If butter is not soft, microwave on high for 10 seconds.) Stir in chopped rosemary. Season with **salt** and **pepper**. Place bowl in refrigerator and let chill until ready to serve.



6 FINISH AND SERVE

Divide **romaine** between plates, then scatter **tomato and shallot mixture** on top. Drizzle with **sour cream mixture**. Slice **steak** against the grain, then add to plates, along with **potatoes**. Dollop steak with **herb butter** and serve.

TOP-NOTCH!

A steakhouse-quality meal right in the comfort of your own home.

Share your #HelloFreshPics with us! | (800) 733-2414 [HelloFresh.com](https://www.hellofresh.com) | hello@hellofresh.com

WK52 NJ-11