



BUTTERED-UP STEAK

with Roasted Potatoes and Garlicky Green Beans



HELLO

MUSTARD HERB BUTTER

Amp up the richness of steak with this mustard- and parsley-accented topping.

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 590



Sirloin Steak



Yukon Gold Potatoes



Garlic



Parsley



Green Beans



Dijon Mustard

START STRONG

Let the butter sit at room temperature until it's soft and pliable. This will make it easier to mix with the flavorful parsley and mustard.

BUST OUT

- Peeler
- Paper towel
- Baking sheet
- Large pan
- Oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)
- Small bowl

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Garlic 2 Cloves | 4 Cloves
- Parsley ¼ oz | ¼ oz
- Sirloin Steak 12 oz | 24 oz
- Green Beans 6 oz | 12 oz
- Dijon Mustard 1 tsp | 2 tsp

HELLO WINE



PAIR WITH
Le Flaneur Graves AOC, 2014

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



1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 425 degrees. Take out **1 TBSP butter** and let sit at room temperature. Peel **potatoes**, then cut into ½-inch cubes. Thinly slice **garlic**. Finely chop **parsley**. Pat **steak** dry with a paper towel.



4 COOK GREEN BEANS

Meanwhile, heat a drizzle of **oil** in pan used for steak over medium heat. Add **green beans** and cook, tossing, until tender but still a little crisp, 4-5 minutes. Add **garlic** and cook until fragrant, about 30 seconds. Season with **salt** and **pepper**.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Roast in oven until browned and tender, 20-25 minutes total (we'll add more to the sheet before the potatoes are done).



5 MAKE HERB BUTTER

Mix **butter**, **mustard**, and a pinch of **parsley** in a small bowl. Season with **salt** and **pepper**.



3 SEAR STEAK

Heat a drizzle of **oil** in a large pan over medium-high heat. Season **steak** with **salt** and **pepper**. Add to pan and cook until browned, 2-3 minutes per side. Remove baking sheet from oven and give **potatoes** a toss. Add steak to sheet, return to oven, and roast to desired doneness, 5-7 minutes. Remove steak from sheet and let rest 5 minutes.



6 PLATE AND FINISH

Slice **steak** against the grain and divide between plates. Top with **herb butter**. Serve with **green beans** and **potatoes** on the side. Garnish with any remaining **parsley**.

FANTASTIC!

Compound butters like the one here are great on seafood, too.

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