



HALL OF FAME BUTTERED-UP STEAK with Roasted Potatoes and Garlicky Green Beans



HELLO HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 480



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

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

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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 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** to the side. Garnish with any remaining **parsley**.

FANTASTIC!

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

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