



CHERRY BALSAMIC BAVETTE STEAK with Herby Fingerling Potatoes & Roasted Brussels Sprouts



HELLO

HERBES DE PROVENCE

The floral spice blend from the south of France gives roasted potatoes a certain *je ne sais quoi*.

PREP: 10 MIN

TOTAL: 35 MIN

CALORIES: 970



Fingerling Potatoes



Shallot



Brussels Sprouts



Dried Cherries



Beef Demi-Glace
(Contains: Milk)



Herbes de Provence



Balsamic Vinegar



Bavette Steak



Cherry Preserves

START STRONG

To get a restaurant-quality sear on your steak, don't move it around after you place it in the hot pan. We know it's tempting, but a deep-brown crust requires maximum steak-to-pan contact.

BUST OUT

- 2 Baking sheets
- Large pan
- Aluminum foil
- Kosher salt
- Paper towels
- Black pepper
- Olive oil (5 tsp | 5 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Fingerling Potatoes **12 oz** | **24 oz**
- Herbes de Provence **1 TBSP** | **1 TBSP**
- Shallot **1** | **2**
- Balsamic Vinegar **5 tsp** | **10 tsp**
- Brussels Sprouts **8 oz** | **16 oz**
- Bavette Steak* **10 oz** | **20 oz**
- Dried Cherries **1 oz** | **2 oz**
- Cherry Preserves **2 TBSP** | **4 TBSP**
- Beef Demi-Glace **1** | **1**

* Steak is fully cooked when internal temperature reaches 145 degrees.



1 PREP POTATOES

Adjust racks to middle and top positions and preheat oven to 450 degrees. **Wash and dry all produce.** Halve **potatoes** lengthwise. Toss on a baking sheet with a large drizzle of **olive oil**, **1 tsp Herbes de Provence** (2 tsp for 4 servings; we sent more), **salt**, and **pepper**; arrange potatoes cut sides down.



2 ROAST POTATOES & SHALLOT

Halve, peel, and thinly slice **shallot**. Toss on a piece of foil with a drizzle of **olive oil**, half the **vinegar** (you'll use the rest later), **salt**, and **pepper**. Cinch into a packet and place on sheet with **potatoes**. Roast on middle rack until tender, 20-25 minutes.



3 PREP & ROAST BRUSSELS SPROUTS

Meanwhile, trim and halve **Brussels sprouts** lengthwise. Toss on a second baking sheet with a large drizzle of **oil**, **salt**, and **pepper**. Arrange cut sides down. Roast on top rack until tender and slightly crispy, 20-25 minutes.



4 COOK STEAK

While veggies roast, pat **steak** dry with paper towels; season all over with **salt** and **pepper**. Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, adding **1 TBSP butter** to pan after flipping, 5-7 minutes per side. Turn off heat; transfer to a cutting board to rest.



5 MAKE PAN SAUCE

Heat a drizzle of **olive oil** in same pan over medium-high heat. Add **cherries** and cook until slightly softened, 30 seconds. Stir in **preserves**, **demi-glace**, remaining **vinegar**, **¼ cup water** (½ cup for 4 servings), and any **resting juices** from steak. Simmer until thickened, 3-5 minutes. Turn off heat. Stir in **1 TBSP butter**. Season with **pepper**.



6 FINISH & SERVE

Toss together roasted **Brussels sprouts** and **shallot** (along with any juices). Thinly slice **steak** against the grain. Divide veggies, steak, and **potatoes** between plates. Top steak with **sauce** and serve.

ALLIUM-AZING!

Next time, try sweet roasted shallots on a sandwich or stirred into mashed potatoes.



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