

# **INGREDIENTS**

2 PERSON | 4 PERSON



Fingerling Potatoes



1TBSP | 1TBSP Herbes de Provence



1 | 2 Shallot



**5 tsp | 10 tsp** Balsamic Vinegar



8 oz | 16 oz **Brussels Sprouts** 



14 oz | 28 oz Sirloin Steak



1 oz | 2 oz **Dried Cherries** 



Cherry Jam



Beef Demi-Glace

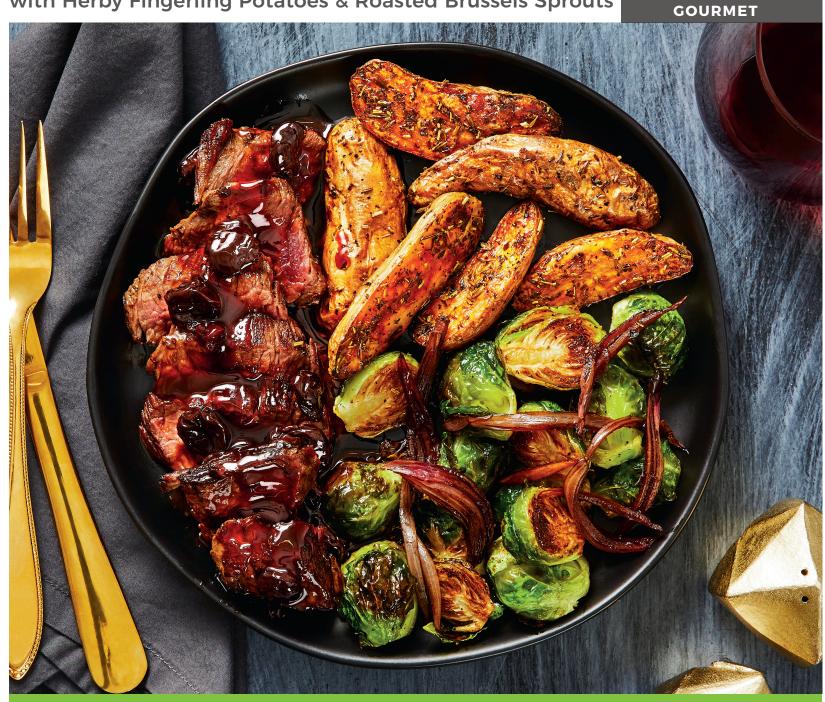
# **HELLO**

# **HERBES DE PROVENCE**

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

# **CHERRY BALSAMIC SIRLOIN**

with Herby Fingerling Potatoes & Roasted Brussels Sprouts



PREP: 10 MIN

COOK: 35 MIN

CALORIES: 830



#### **A CUT ABOVE**

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
- Aluminum foil
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (5 tsp | 5 tsp)
- Cooking oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 2 TBSP)

  Contains: Milk

#### **GET SOCIAL**

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com

\* Steak is fully cooked when internal temperature reaches 145°.



## **1 PREP POTATOES**

- Adjust racks to middle and top positions and preheat oven to 450 degrees. Wash and dry 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), salt, and pepper. (Use the rest of the Herbes de Provence as you like.) 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 potatoes and shallot are tender, 20-25 minutes.



## **3 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, 18-22 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, 3-6 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 jam, demi-glace, remaining vinegar, ¼ cup water (⅓ cup for 4 servings), and any resting juices from steak. Simmer until thickened, 3-5 minutes.
- Turn off heat and stir in **1 TBSP butter** until melted. Season with **pepper**.



## 6 FINISH & SERVE

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

