



## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Fingerling Potatoes



1 TBSP | 1 TBSP  
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



1 | 2  
Cherry Jam



1 | 1  
Beef Demi-Glace  
Contains: Milk

## 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

GOURMET



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

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### 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 (½ 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.

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