



CHERRY BALSAMIC SIRLOIN

with Herby Roasted Potatoes & Roasted Brussels Sprouts

PREMIUM PICKS

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



1 TBSP | 1 TBSP
Herbes de Provence



1 | 1
Red Onion



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 Preserves



1 | 1
Beef Demi-Glace
Contains: Milk



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*The ingredient you received may be a different color.

HELLO

HERBES DE PROVENCE

This floral spice blend hails from the South of France

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 850



HELLO FRESH

ALL FLAT & MORE

Arranging your sprouts cut sides down = more surface area for browning, which means crispier, tastier veggies.

BUST OUT

- 2 Baking sheets
- Paper towels
- Aluminum foil
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (2 TBSP | 2 TBSP)
- Olive oil (1 tsp | 1 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.**
- Cut **potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a **large drizzle of oil, 1 tsp Herbes de Provence (2 tsp for 4 servings; use the rest as you like), salt, and pepper.**



4 COOK STEAK

- While veggies roast, pat **steak*** dry with paper towels; season all over with **salt and pepper.**
- Heat a **drizzle of 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.



2 ROAST POTATOES & ONION

- Halve, peel, and thinly slice **half the onion (whole onion for 4 servings).**
- Toss **sliced onion** 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 onion are tender, 20-25 minutes.



5 MAKE PAN SAUCE

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **cherries** and cook, stirring, 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 and stir in **1 TBSP butter** until melted. Season with **pepper.**



3 ROAST 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.



6 FINISH & SERVE

- Toss together **Brussels sprouts** and **sliced onion (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°.