

HELLO

FAST & FRESH

A super-speedy meal designed by our chefs that delivers a delicious dinner to your table in 15 minutes or less!

BUST OUT

- Bowls
- Paper towelsPan
- Plastic wrap
- Kosher salt
- Black pepper
- Cooking oil (**1 tsp | 1 tsp**)
- Olive oil (1 tsp | 2 tsp)



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

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DOWN HOME STEAK 'N' POTATOES

Garlic Herb Butter, Mixed Greens & Creamy Mustard Sauce



BOX TO PLATE: 15 MINUTES



CALORIES: 560

14



1 PREP

I2 oz | 24 oz1 | 2PotatoesTomato



- Wash and dry produce.
- Quarter **potatoes**. Cut **tomato** into wedges.
- Place potatoes and half the garlic herb butter in a microwave-safe bowl; season with salt and pepper. Cover with plastic wrap; microwave until tender, 6-7 minutes. Keep covered.



2 SIZZLE



- Pat steak* dry and season with salt and pepper. Drizzle oil in a hot pan. Cook steak to desired doneness, 3-6 minutes per side.
- To finish steak, add remaining garlic herb butter and spoon over. Transfer to a cutting board; reserve butter in pan.



3 MIX 4 oz | 4 oz Cream Sauce Base Contains: Milk 4 oz | 4 oz Base Contains: Milk 4 oz | 4 oz Base

- In a second microwave-safe bowl, mix half the cream sauce (all for 4), half the mustard (all for 4), and a big pinch of pepper. Cover with plastic wrap; microwave 40 seconds.
- In a third bowl, toss mixed greens, tomato, carrots, half the vinegar (all for 4), and a drizzle of olive oil (large drizzle for 4); season with salt and pepper.

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



4 SERVE

- Thinly slice **steak** against the grain.
- Spoon melted butter over steak. Serve with salad and potatoes. Drizzle with creamy mustard sauce.

