



FANCY FRENCH ONION BEEF TENDERLOIN

with Rosemary Fingerlings, Lemony Asparagus & Horseradish Cream

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Fingerling Potatoes



¼ oz | ¼ oz
Rosemary



1 | 2
Yellow Onion



1 | 2
Lemon



6 oz | 12 oz
Asparagus



1 tsp | 2 tsp
Dried Thyme



1 | 2
Beef Stock Concentrate



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



1 oz | 2 oz
Creamy Horseradish Sauce
Contains: Eggs



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



10 oz | 20 oz
Beef Tenderloin Steaks



1 tsp | 2 tsp
Garlic Powder



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THERE TOO. SCAN HERE TO GET HELP!



HELLO

FRENCH ONION

Thyme (and time) help spotlight caramelized onion's savory-sweet potential.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 770



HELLO FRESH

RAISING THE STEAKS

Before you start dinner, let your steak sit out at room temperature for up to an hour for more even cooking and extra-juicy results.

BUST OUT

- Zester
 - 2 Medium bowls
 - Baking sheet
 - Plastic wrap
 - Medium pan
 - Paper towels
 - Kosher salt
 - Black pepper
 - Cooking oil (4 tsp | 4 tsp)
 - Sugar (1 tsp | 2 tsp)
 - Butter (1 TBSP | 2 TBSP)
- Contains: Milk



1 PREP

- Adjust rack to middle position (**top and middle positions for 4 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Halve **potatoes** lengthwise. Strip **rosemary leaves** from stems; finely chop leaves until you have ¼ tsp (½ tsp for 4). (We sent more; save the rest for another use!) Halve, peel, and thinly slice **onion**. Zest and quarter **lemon**. Trim and discard woody bottom ends from **asparagus**.



2 ROAST POTATOES

- Toss **potatoes** on one side of a baking sheet with a **drizzle of oil, chopped rosemary, salt, and pepper.**
- Roast on middle rack for 14 minutes (**you'll add the asparagus then**). (For 4 servings, spread potatoes out across entire sheet.)



3 MAKE SAUCY ONION

- Meanwhile, heat a **drizzle of oil** in a medium, preferably nonstick, pan (use a **large, preferably nonstick, pan for 4 servings**) over medium-high heat. Add **onion** and ¼ tsp **thyme** (½ tsp for 4); cook, stirring occasionally, until browned and softened, 5-8 minutes.
- Stir in **stock concentrate, ¼ cup water, 1 tsp sugar, and 1 tsp lemon juice** (for 4, use ½ cup water, 2 tsp sugar, and 2 tsp lemon juice). Cook until thickened and saucy, 2-3 minutes more.
- Remove from heat; stir in **1 TBSP butter** (2 TBSP for 4) until melted. Taste and season with **salt and pepper** if desired. Transfer to a medium microwave-safe bowl; tightly cover with plastic wrap. Rinse and wipe out pan.



4 MIX SAUCE & SEASON BEEF

- While onion cooks, in a second medium bowl, combine **sour cream, horseradish sauce, mayonnaise, and a squeeze of lemon juice**. Season with **salt and pepper** to taste.
- Pat **beef*** dry with paper towels and season generously all over with **garlic powder, ½ tsp dried thyme** (1 tsp for 4 servings), **salt, and pepper**. (Be sure to measure the thyme—we sent more!)



5 ROAST ASPARAGUS

- Once potatoes have roasted 14 minutes, remove sheet from oven. Carefully toss **asparagus** on opposite side with a **drizzle of oil, salt, and pepper**. Return to middle rack and roast until veggies are lightly browned and tender, 10-12 minutes more. (For 4 servings, leave potatoes roasting; add asparagus to a second baking sheet and roast on top rack.)



6 COOK BEEF

- Heat a **drizzle of oil** in pan used for onion over medium-high heat. Add **beef** and cook to desired doneness, 4-7 minutes per side.
- Transfer to a cutting board and let rest for a few minutes.



7 FINISH & SERVE

- If necessary, reheat **saucy onion** in the microwave, 15-20 seconds.
- Toss **asparagus** with as much **lemon zest** as you like.
- Slice **beef** against the grain.
- Divide beef, asparagus, and **potatoes** between plates. Top potatoes with saucy onion and drizzle beef with as much **horseradish cream** as you like. Serve with **remaining lemon wedges** on the side.

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