



FIG AND ROSEMARY NEW YORK STRIP STEAK

with Fingerling Potatoes and Asparagus



HELLO

BALSAMIC FIG SAUCE

Balsamic glaze and fruit jam meet in a flavorful, full-bodied sauce.

PREP: 5 MIN

TOTAL: 40 MIN

CALORIES: 760



Multicolor Fingerling Potatoes



Asparagus



Chicken Stock Concentrate



Fig Jam



Rosemary



New York Strip Steak



Balsamic Glaze

START STRONG

The potato pieces should be roughly the same size so that they cook evenly and all become tender at the same time. If you've got any larger spuds, you may want to cut them into quarters.

BUST OUT

- Baking sheet
- Medium bowl
- Paper towel
- Large pan
- Olive oil (4 tsp | 8 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient **2-person** | **4-person**

- Rosemary **¼ oz** | **¼ oz**
- Multicolor Fingerling Potatoes **12 oz** | **24 oz**
- Asparagus **8 oz** | **16 oz**
- New York Strip Steak **12 oz** | **24 oz**
- Chicken Stock Concentrate **1** | **2**
- Fig Jam **1 oz** | **2 oz**
- Balsamic Glaze **2 TBSP** | **4 TBSP**

HELLO WINE



PAIR WITH

Arrière-Ban Appellation Lussac-St. Émilion Contrôlée, 2015

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1 PREHEAT AND PREP
Wash and dry all produce. Adjust rack to middle position and preheat oven to 425 degrees. Strip and mince enough **rosemary** leaves to give you 1 TBSP; set aside remaining sprigs. Halve **potatoes** lengthwise. Toss potatoes with a large drizzle of **olive oil**, **2 tsp minced rosemary**, and **salt** and **pepper** on a baking sheet and arrange cut-side down.



4 COOK STEAK
Meanwhile, heat a drizzle of **olive oil** in a large pan over medium-high heat. Season **steak** with **salt** and **pepper**. Add to pan and cook to desired doneness, 3-5 minutes per side. Remove from pan and set aside on a plate to rest.



2 ROAST POTATOES AND FINISH PREP
Roast **potatoes** in oven until tender and crisped, about 25 minutes (we'll add more to the sheet after 15 minutes). Trim woody bottom ends from **asparagus**. Toss with a drizzle of **olive oil** in a medium bowl and season with **salt** and **pepper**. Pat **steak** dry with a paper towel.



5 MAKE SAUCE
Pour out any excess grease in pan used for steak, then return to stove, reducing heat to low. Add **¼ cup water** and **stock concentrate**, stirring to combine. Stir in **½ tsp minced rosemary** (use more or less to taste), then add **fig jam**, **balsamic glaze**, and **2 TBSP butter**. Stir to melt butter and dissolve jam. Let simmer until thick and glossy, 1-2 minutes. Season with **salt** and **pepper**.



3 ROAST ASPARAGUS
Once potatoes have roasted 15 minutes, remove sheet from oven and add **asparagus** to same sheet (scoot potatoes over if you need to). Return sheet to oven and continue roasting until asparagus is tender and lightly browned and potatoes are done, about 10 minutes more.



6 PLATE AND SERVE
Divide **potatoes** and **asparagus** between plates. Pour any **juices** released by steak into sauce and stir to combine. (**TIP:** If sauce seems thick, add a splash of water.) Divide **steak** between plates, then drizzle with **sauce**. Garnish with reserved **rosemary sprigs** for decoration.

MAGNIFICENT!

Forget figgy pudding: festive fig-drizzled steak is where it's at.

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