












GARLIC HERB BUTTER STEAK

with Roasted Potatoes and a Mini Bell Pepper Jumble



HELLO
MINI BELL PEPPERS
These teeny tiny veggies are sweet, petite, and a delight to eat.

PREP: 10 MIN | **TOTAL: 40 MIN** | **CALORIES: 670**

-  Yukon Gold Potatoes
-  Shallot
-  Heirloom Grape Tomatoes
-  Sirloin Steak
-  Garlic Herb Butter (Contains: Milk)
-  Sweet Potatoes
-  Parsley
-  Mini Bell Peppers
-  Beef Demi-Glace (Contains: Milk)

START STRONG

Put your small-fries on fry duty: once you've cut your potatoes into wedges, let kids help with tasks like drizzling and seasoning the spuds as well as plating them.

BUST OUT

- Large bowl
- Aluminum foil
- Baking sheet
- Medium bowl
- Paper towels
- Large pan
- Vegetable oil (7 tsp)
- Butter (1 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Yukon Gold Potatoes 16 oz
- Sweet Potatoes 2
- Shallot 1
- Parsley ¼ oz
- Heirloom Grape Tomatoes 4 oz
- Mini Bell Peppers 6 oz
- Sirloin Steak 24 oz
- Beef Demi-Glace 1
- Garlic Herb Butter 1 oz

HELLO WINE



PAIR WITH
El Barrio Chilean Cabernet
Sauvignon, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 ROAST POTATOES

Wash and dry all produce. Adjust rack to upper position and preheat oven to 425 degrees. Halve **Yukon gold** and **sweet potatoes** lengthwise, then cut into ½-inch-thick wedges (like steak fries). Toss in a large bowl with **1 TBSP oil**. Season with **salt** and **pepper**. Spread out on a baking sheet. Roast in oven until lightly browned, 25-30 minutes.



4 COOK VEGGIES

Heat another drizzle of **oil** in pan used for steak over medium-high heat. Add **mini bell peppers**. Cook, tossing, until slightly softened and starting to char, 4-5 minutes. Toss in **tomatoes** and cook until softened and their juices begin to release, 1-2 minutes more. (**TIP:** If pan is dry, add 1-2 TBSP water.) Season with **salt** and **pepper**. Remove from pan and set aside in a medium bowl.



2 PREP

Halve and peel **shallot**, then mince until you have 2 TBSP. Pick **parsley leaves** from stems; discard stems. Finely chop leaves. Halve **tomatoes**. Halve or quarter any large **mini bell peppers** through stem ends. Pat **steak** dry with a paper towel and season all over with **salt** and **pepper**.



5 MAKE SAUCE

Rinse out pan and wipe dry with a paper towel. Heat a drizzle of **oil** in same pan over medium heat. Add **minced shallot**. Cook, tossing, until softened and translucent, 1-2 minutes. Stir in ¼ **cup water** and **demi-glace**, then bring to a boil. Let reduce slightly, about 2 minutes. Remove pan from heat. Add half the **parsley** and **1 TBSP plain butter** (save the garlic herb butter for the next step). Stir to melt.



3 COOK STEAK

At about the same time that potatoes have roasted 15 minutes, heat a large drizzle of **oil** in a large pan over medium-high heat. Add **steak** and cook to desired doneness, 4-6 minutes per side. Transfer to a plate, cover loosely with foil, and let rest. Pour out any excess oil from pan and wipe clean.



6 FINISH AND SERVE

Slice **steak** against the grain. Stir any **juices** released by steak into **sauce** in pan. Divide **potatoes, veggies**, and steak between plates. Spoon sauce over steak and dollop with **garlic herb butter**, if desired. Sprinkle with remaining **parsley** and serve.

FRESH TALK

Who can do the best impression of an animal?

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