



GREMOLATA STRIP STEAK

with Cauliflower Mash and Warm Heirloom Tomatoes



HELLO GREMOLATA

An Italian-style herb and pine nut dressing —think of it as pesto’s more rustic cousin.

PREP: 10 MIN

TOTAL: 40 MIN

CALORIES: 880



Yukon Gold Potatoes



Garlic



Lemon



Pine Nuts
(Contains: Tree Nuts)



Sour Cream
(Contains: Milk)



Parsley



Heirloom Grape Tomatoes



Cauliflower Florets



New York Strip Steak

START STRONG

Be careful not to let the pine nuts burn. Toss them frequently and take them off the heat if you do see or smell anything. For the best flavor, you want them to be a nice golden hue.

BUST OUT

- Peeler
- Small bowl
- Large pot
- Paper towel
- Strainer
- Potato masher
- Large pan
- Olive oil (8 tsp | 16 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Cauliflower Florets **10 oz** | **20 oz**
- Parsley **¼ oz** | **½ oz**
- Garlic **2 Cloves** | **2 Cloves**
- Heirloom Grape Tomatoes **10 oz** | **20 oz**
- Lemon **1** | **1**
- Pine Nuts **1 oz** | **2 oz**
- New York Strip Steak **10 oz** | **20 oz**
- Sour Cream **4 TBSP** | **8 TBSP**

HELLO WINE



PAIR WITH
Joyce Eloise Mendoza
Malbec, 2016

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

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1 COOK POTATOES AND CAULIFLOWER

Wash and dry all produce. Peel **potatoes**, then cut into $\frac{3}{4}$ -inch cubes. Place in a large pot along with **cauliflower** and enough water to cover by 1 inch. Bring to a boil and cook until easily pierced by a knife, 12-15 minutes. Drain and return to pot.



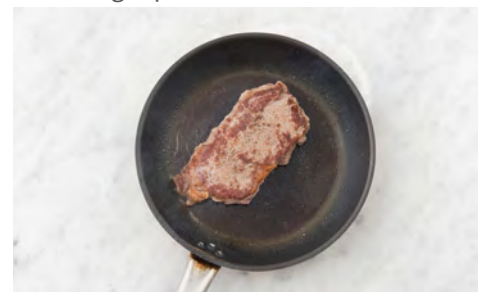
4 SOFTEN TOMATOES

Heat a drizzle of **olive oil** in pan used for pine nuts over medium-high heat. Add **tomatoes** and remaining **garlic**. Cook, tossing, until tomatoes soften, 2-3 minutes. Season with **salt** and **pepper**. Remove from pan and cover to keep warm.



2 PREP AND TOAST NUTS

Meanwhile, finely chop half the **parsley**; pick leaves from remaining stems and reserve. Mince **garlic**. Halve **tomatoes** lengthwise. Halve **lemon**. Heat a large pan over medium heat. Add **pine nuts** and toast, tossing frequently, until golden and fragrant, 4-5 minutes. Set aside. Once cool, finely chop, leaving a few larger pieces.



5 COOK STEAK

Heat a drizzle of **olive oil** in same pan over medium-high heat. Pat **steak** dry with a paper towel. Season all over with **salt** and **pepper**. Cook to desired doneness, 3-6 minutes per side. Remove from pan and let rest 5 minutes, then thinly slice against the grain.



3 MAKE GREMOLATA

In a small bowl, mix **chopped parsley**, **pine nuts**, a pinch of **garlic**, a squeeze of **lemon**, and **2 TBSP olive oil**. Season with **salt**, **pepper**, and more **lemon**, to taste. **TIP:** Mixture should have a pesto-like consistency. Add another drizzle of olive oil, if needed, to loosen.



6 FINISH AND SERVE

Add **sour cream**, **1 TBSP butter**, and $\frac{1}{4}$ **cup water** to **cauliflower** and **potatoes** in pot. Place over low heat. Mash with a potato masher or fork until smooth. Season with **salt** and **pepper**. Divide **mash** and **steak** between plates. Top with **tomatoes**. Spoon **gremolata** over. Garnish with **parsley leaves**.

MAGNIFICO!

Steak gets the Italian treatment with a luxe gremolata.

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