



# HOISIN SIRLOIN STEAK SUPREME

with Snow Peas, Edamame, and Mashed Potatoes



**HELLO EDAMAME**  
These Japanese-style soybeans are hearty, crisp, and a great source of iron and protein.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 990

-  Yukon Gold Potatoes
-  Garlic Herb Butter (Contains: Milk)
-  Sirloin Steak
-  Snow Peas
-  Sesame Seeds
-  Beef Demi-Glace (Contains: Milk)
-  Sriracha
-  Scallions
-  Sour Cream (Contains: Milk)
-  Sesame Oil
-  Edamame (Contains: Soy)
-  Soy Sauce (Contains: Soy)
-  Hoisin Sauce (Contains: Soy, Wheat)

## START STRONG

If the mashed potatoes have turned stiff by the time you're ready to serve, stir in a small splash of milk or water to loosen them up and make them creamy.

## BUST OUT

- Medium pot
- Paper towel
- Strainer
- Potato masher
- 2 Large pans
- Vegetable oil (2 tsp | 3 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

Ingredient 2-person | 4-person

- Scallions 2 | 6
- Yukon Gold Potatoes 12 oz | 24 oz
- Garlic Herb Butter 2 TBSP | 2 TBSP
- Sour Cream 4 TBSP | 8 TBSP
- Sirloin Steak 10 oz | 20 oz
- Sesame Oil 1 TBSP | 1 TBSP
- Snow Peas 8 oz | 16 oz
- Edamame 4 oz | 4 oz
- Sesame Seeds 1 TBSP | 1 TBSP
- Soy Sauce 2 TBSP | 4 TBSP
- Beef Demi-Glace 1 | 1
- Hoisin Sauce 2 TBSP | 2 TBSP
- Sriracha 1 tsp | 2 tsp

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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



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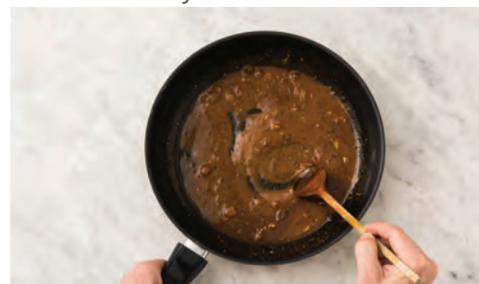
**1 BOIL POTATOES** Wash and dry all produce. Trim, then thinly slice **scallions**, separating greens and whites. Set aside. Cut **potatoes** into ½-inch cubes and place in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil over high heat. Cook until tender, about 15 minutes. Drain well.



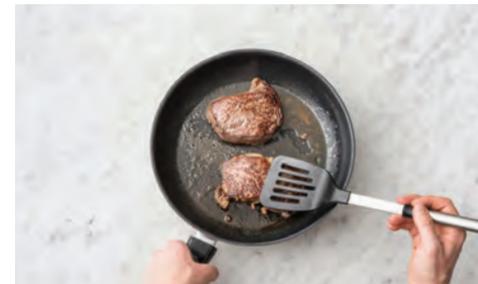
**4 COOK VEGGIES** In a second large pan, heat **sesame oil** over medium-high heat. Add **snow peas** and **edamame**; season with **salt** and **pepper**. Cook, tossing, until snow peas are bright green and edamame is lightly charred, 3-4 minutes. Toss in half the **sesame seeds**. Season with salt and pepper.



**2 MASH POTATOES** Return empty pot to stove over low heat. Add **garlic herb butter** and half the **scallion whites**. Let butter melt and scallion whites soften, 1-2 minutes. Return **potatoes** to pot and mash until smooth. Stir in **sour cream** and half the **scallion greens**. Season with **salt** and **pepper**. Keep covered on stove over low heat until ready to serve.



**5 MAKE SAUCE** Wash out any blackened bits in pan used for steak; dry well. Heat a drizzle of **oil** in same pan over medium-high heat. Add remaining **scallion whites** and cook until softened, 1-2 minutes. Stir in **soy sauce**, **demi-glace**, **hoisin sauce**, and ¼ cup **water**. Bring to a simmer and let reduce slightly, 1-2 minutes. Reduce heat to low, then stir in **2 TBSP plain butter**. Stir in any **juices** released by steak, then season with **salt** and **pepper**.



**3 COOK STEAK** While potatoes cook, heat a drizzle of **oil** in a large pan over medium-high heat. Pat **steak** dry with a paper towel; season with plenty of **salt** and **pepper**. Add to pan and cook to desired doneness, 4-7 minutes per side. Remove from pan and set aside on a plate to rest.



**6 FINISH AND SERVE** Divide **potatoes**, **snow peas**, and **edamame** between plates. Slice **steak** against the grain and arrange next to potatoes. Spoon **sauce** over steak, then garnish with remaining **scallion greens** and **sesame seeds**. Drizzle with **sriracha** to taste.

## PERFECT!

Steak and potatoes have never tasted so bold.

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