



SIRLOIN STEAK AU JUS with Roasted Broccoli and Fingerling Potatoes



HELLO
AU JUS
The French term for a dish served with a sauce made from savory meat drippings

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 960



Multicolor Fingerling Potatoes



Shallot



Thyme



Pine Nuts
(Contains: Tree Nuts)



Beef Demi-Glace
(Contains: Milk)



Parmesan Cheese
(Contains: Milk)



Heirloom Grape Tomatoes



Parsley



Broccoli Florets



Sirloin Steak



Garlic Herb Butter
(Contains: Milk)

START STRONG

For the best flavor, we like to give our steaks a very generous coating of salt and pepper before cooking. It's even OK to go a little overboard, since a lot of the seasonings will fall off in the pan.

BUST OUT

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

INGREDIENTS

Ingredient 2-person | 4-person

- Heirloom Grape Tomatoes 4 oz | 4 oz
- Shallot 2 TBSP | 4 TBSP
- Parsley ¼ oz | ¼ oz
- Thyme ¼ oz | ¼ oz
- Multicolor Fingerling Potatoes 12 oz | 24 oz
- Broccoli Florets 8 oz | 16 oz
- Pine Nuts 1 oz | 1 oz
- Sirloin Steak 10 oz | 20 oz
- Beef Demi-Glace 1 | 1
- Garlic Herb Butter 2 TBSP | 2 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup

WINE CLUB

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1 PREHEAT AND PREP Wash and dry all produce. Lightly oil a baking sheet and place in oven on upper rack. Preheat oven to 450 degrees. Halve **tomatoes**. Halve and peel **shallot**, then finely chop until you have 2 TBSP (use the rest as you like). Pick **parsley leaves** from stems. Finely chop leaves and stems, keeping them separate. Pick **1 tsp thyme leaves**; reserve sprigs.



4 TOAST PINE NUTS AND COOK STEAK Meanwhile, put **pine nuts** in a large pan and place over medium-high heat. Toast, tossing often, until golden, 3-5 minutes. Transfer to a small bowl. Heat a drizzle of **oil** in same 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, 3-6 minutes per side. Remove from pan and set aside to rest on a plate. Wipe out pan.

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2 ROAST POTATOES Halve **potatoes** lengthwise. Toss with a large drizzle of **olive oil** and season with plenty of **salt** and **pepper**. Carefully remove sheet from oven and arrange potatoes on it cut-side down, keeping them toward one side of sheet. Nestle half the **thyme sprigs** amongst potatoes (use the rest as you like). Roast in oven 10 minutes.



5 MAKE SAUCE Place same pan over medium-high heat. Add **shallot** and a drizzle of **olive oil**. Cook until softened, 1-2 minutes. Stir in **demi-glace**, **tomatoes**, and ½ **cup water**. Bring to a simmer, then remove from heat. Stir in reserved **thyme leaves**, half the **parsley leaves**, and **2 TBSP plain butter**. Season with **salt** and **pepper**. Stir in any **juices** released by steak. Once done, remove **potatoes** and **broccoli** from oven. Heat broiler to high.



3 ADD BROCCOLI After 10 minutes, remove **potatoes** from oven and flip, keeping toward one side of sheet. Toss **broccoli** with a drizzle of **olive oil**, **salt**, and **pepper** and arrange on other side of sheet. Return to oven and roast until potatoes are tender and broccoli is beginning to char at edges, about 20 minutes more.



6 FINISH AND SERVE In a large bowl, toss **potatoes** with **garlic herb butter** and **parsley stems**. Sprinkle **Parmesan** over **broccoli** on sheet. Place under broiler to melt, 2-3 minutes. Divide **steak**, potatoes, and broccoli between plates. Sprinkle **pine nuts** over broccoli. Spoon **sauce** over steak. Top with rest of **parsley leaves**.

MAGNIFIQUE!

A bistro-style steak? Ooh la la!

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