



# BAVETTE STEAK IN A MUSHROOM SAUCE with Caramelized Onion Mashed Potatoes and Roasted Carrots



**HELLO**  
**YUKON GOLD POTATOES**  
These tender, buttery spuds help you strike culinary gold.

PREP: 10 MIN | TOTAL: 50 MIN | CALORIES: 970

- Yellow Onion
- Carrots
- Yukon Gold Potatoes
- Bavette Steak
- Dijon Mustard
- Garlic
- Button Mushrooms
- Sour Cream (Contains: Milk)
- Beef Demi-Glace (Contains: Milk)

## START STRONG

We like to cook sliced onions slowly (like in step 3) so they develop a rich brown color and deep flavor. If yours browns too quickly or begins to stick to the bottom of your pan, stir in an extra splash of water and keep stirring away.

## BUST OUT

- Peeler
- Baking sheet
- Medium pot
- Strainer
- Large pan
- Vegetable oil (2 TBSP | 2 TBSP)
- Sugar (1 tsp | 1 tsp)
- Butter (1 TBSP | 1 TBSP)  
(Contains: Milk)
- Kosher salt
- Black pepper
- Small bowl
- Potato masher
- Paper towels

## INGREDIENTS

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

- Yellow Onion **1** | **1**
- Garlic **2 Cloves** | **4 Cloves**
- Carrots **12 oz** | **24 oz**
- Button Mushrooms **4 oz** | **8 oz**
- Yukon Gold Potatoes **16 oz** | **32 oz**
- Sour Cream **6 TBSP** | **12 TBSP**
- Bavette Steak\* **10 oz** | **20 oz**
- Beef Demi-Glace **1** | **2**
- Dijon Mustard **2 tsp** | **4 tsp**

\* Steak is fully cooked when internal temperature reaches 145 degrees.

## WINE CLUB

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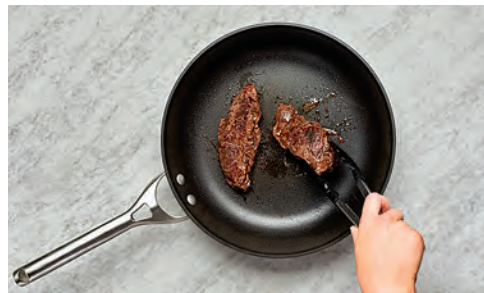
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# HelloFRESH



**1 PREP** Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Halve, peel, and thinly slice **onion**. Mince **garlic**. Trim, peel, and cut **carrots** on a diagonal into 1-inch-thick pieces. Trim and thinly slice **mushrooms**. Peel and dice **potatoes** into ½-inch pieces. **TIP:** For speedier spud prep, skip the peeling.



**4 MASH POTATOES AND COOK STEAK** Heat pot with drained **potatoes** over low heat. Stir in **sour cream, salt,** and **pepper**. Mash until smooth. Keep covered until ready to serve. Pat **steak** dry with paper towels; season with **salt** and **pepper**. Heat a large drizzle of **oil** in pan used for onion over medium-high heat. Add steak and cook to desired doneness, 5-7 minutes per side. Transfer to a cutting board and set aside to rest.

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**2 COOK VEGGIES** Toss **carrots** on a baking sheet with a large drizzle of **oil, salt,** and **pepper**. Roast, flipping halfway through, until browned and tender, 25-30 minutes. Meanwhile, place **potatoes** in a medium pot with enough **salted water** to cover by 2 inches. Boil until tender, 15-20 minutes, then drain well. Return potatoes to pot.



**5 MAKE SAUCE** Add **1 TBSP butter** and **mushrooms** to pan used for steak over medium-high heat. Cook, stirring, until softened, 2-4 minutes. Add **garlic** and cook until fragrant, 30 seconds to 1 minute. Stir in **demi-glace** and ¼ cup **water** (⅓ cup water for 4 servings). Bring to a boil, then reduce heat to a simmer. Stir in **mustard**. Simmer until slightly thickened, 3-4 minutes. Season with **salt** and **pepper**.



**3 CAMELIZE ONION** Meanwhile, heat a large drizzle of **oil** in a large pan over medium-high heat. Add **onion** and cook, stirring occasionally, until browned and softened, 8-10 minutes. Add **1 tsp sugar** and a splash of **water**; cook until caramelized, 2-3 minutes more. Season with **salt** and **pepper**. Turn off heat; transfer to a small bowl. Wipe out pan.



**6 FINISH AND SERVE** Slice **steak** against the grain. Divide **potatoes, carrots,** and **steak** between plates. Top potatoes with **caramelized onion**. Top steak with **sauce**, making sure to include **mushrooms**.

## YOU'RE A CHAMPIGNON

Try making this mushroom demi-glace again with a splash of cream to dress up juicy pork chops.

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