



# PEPPERCORN-CRUSTED BEEF TENDERLOIN with Chive Butter, Asparagus Amandine & Mashed Sweet Potatoes



HELLO  
TRI-COLORED PEPPERCORNS  
This blend provides a peppery punch and a pop of color.

PREP: 10 MIN

TOTAL: 35 MIN

CALORIES: 640



Sweet Potatoes



Asparagus



Beef Tenderloin



Sliced Almonds  
(Contains: Tree Nuts)



Chives



Tri-Colored Peppercorns  
(Contains: Tree Nuts)



Beef Stock Concentrate



Sour Cream  
(Contains: Milk)

## START STRONG

Trimming asparagus is a snap—literally. Hold the spears near the bottom ends and bend until they break. They'll snap off naturally at the point where they go from tough to tender.

## BUST OUT

- Peeler
- Medium pot
- Strainer
- Zip-close bag
- Paper towels
- Vegetable oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 6 TBSP)  
(Contains: Milk)
- Large pan
- 2 Small bowls
- Potato masher
- Kosher salt
- Black pepper

## INGREDIENTS

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

- Sweet Potatoes **2** | **4**
- Chives **¼ oz** | **½ oz**
- Asparagus **6 oz** | **12 oz**
- Tri-Colored Peppercorns **1 TBSP** | **2 TBSP**
- Beef Tenderloin\* **10 oz** | **20 oz**
- Beef Stock Concentrate **1** | **2**
- Sliced Almonds **½ oz** | **1 oz**
- Sour Cream **2 TBSP** | **4 TBSP**

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



## 1 COOK SWEET POTATOES

Bring **3 TBSP butter** (6 TBSP for 4 servings) to room temperature. **Wash and dry all produce.** Peel and dice **sweet potatoes** into ½-inch pieces. Place in a medium pot with enough **salted water** to cover by 2 inches. Bring to a boil and cook until tender, 15-20 minutes. Drain and return sweet potatoes to pot.



## 4 COOK ASPARAGUS & TOAST ALMONDS

Heat a drizzle of **oil** in same pan over medium-high heat. Add **asparagus**; season with **salt** and **pepper**. Cook, stirring, until lightly browned and tender, 3-5 minutes. Transfer to a plate. Add **almonds** to same pan; cook, stirring, until lightly toasted, 30-60 seconds. Season with **salt** and **pepper**. Transfer to a small bowl.



## 2 PREP

Meanwhile, thinly slice **chives**. Trim and discard woody bottom ends from **asparagus**. Put **peppercorns** in a zip-close bag and crush with a heavy-bottomed pan or rolling pin; pour onto a plate and spread into an even layer. Pat **beef** dry with paper towels; season all over with **salt**. Press both sides of beef into peppercorns to evenly coat. **TIP:** For a milder flavor, sprinkle beef with peppercorns instead.



## 5 MASH SWEET POTATOES

Mash **sweet potatoes** until smooth. (**TIP:** If potatoes have cooled, mash over medium-low heat.) Stir in **sour cream** and **1 TBSP softened butter** (2 TBSP for 4 servings) until combined. Season generously with **salt** and **pepper**.



## 3 COOK BEEF

Heat a drizzle of **oil** in a large pan over medium-high heat. Add **beef** and cook almost to desired doneness, 4-7 minutes per side. Add **stock concentrate** and **2 TBSP water** (3 TBSP for 4 servings). Simmer until sauce has thickened and beef reaches desired doneness, 1-2 minutes. Turn beef to coat, then transfer to a shallow dish. Turn off heat; wipe out pan.



## 6 FINISH & SERVE

In a second small bowl, combine remaining **2 TBSP softened butter** (4 TBSP for 4 servings), **1 tsp chives** (2 tsp for 4), **salt**, and **pepper**. (**TIP:** If butter is still cold, microwave 5-10 seconds.) Divide **beef, sweet potatoes, and asparagus** between plates. Sprinkle asparagus with **almonds**. Top beef with **chive butter**. Garnish with remaining chives and serve.

## TEAM AMANDINE

Garnishing veggies with almonds adds toasty crunch—try it with green beans or Brussels sprouts next time!

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