



# PEPPERCORN-CRUSTED SIRLOIN

with Chive Butter, Asparagus Amandine & Mashed Sweet Potatoes

PREMIUM PICKS

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Sweet Potatoes



¼ oz | ½ oz  
Chives



6 oz | 12 oz  
Asparagus



1 TBSP | 2 TBSP  
Black Peppercorns



14 oz | 28 oz  
Sirloin Steak



1 | 2  
Beef Stock Concentrate



½ oz | 1 oz  
Sliced Almonds  
Contains: Tree Nuts



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk



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HELLO

### BLACK PEPPERCORNS

Freshly cracked pepper adds so much more flavor than the pre-ground spice.

PREP: 10 MIN | COOK: 35 MIN | CALORIES: 710





## NO MIS-STEAKS

Before you start prepping, remove your steak from the fridge and let it sit out at room temperature. If you have time, you can do this an hour before cooking. This simple step will help the steak cook evenly and become perfectly juicy.

## BUST OUT

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

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## 1 COOK SWEET POTATOES

- Bring **3 TBSP butter** (6 TBSP for 4 servings) to room temperature. **Wash and dry 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. Keep covered off heat until ready to mash.



## 4 COOK ASPARAGUS & NUTS

- 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, about 1 minute.
- Season with **salt** and **pepper**. Transfer to a small bowl.



## 2 PREP & COAT STEAK

- Meanwhile, thinly slice **chives**. Trim and discard woody bottom ends from **asparagus**. Place **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 **steak\*** dry with paper towels; season all over with **salt**. Press both sides of steak into peppercorns to evenly coat. **TIP: For a milder flavor, sprinkle steak with peppercorns instead.**



## 5 MASH SWEET POTATOES

- Mash **sweet potatoes** with a potato masher or fork until smooth. (**TIP: If sweet potatoes have cooled, mash over medium-low heat.**) Stir in **sour cream** and **1 TBSP softened butter** (2 TBSP for 4 servings) until combined. (**You'll use the remaining softened butter in the next step.**) Season generously with **salt** and **pepper**.



## 3 COOK STEAK

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **steak** and cook until mostly cooked through, 3-6 minutes per side.
- Add **stock concentrate** and **2 TBSP water** (3 TBSP for 4 servings) to pan. Simmer until sauce has thickened and steak reaches desired doneness, 1-2 minutes more.
- Turn steak to coat, then turn off heat and transfer everything to a shallow dish. Wipe out pan.



## 6 FINISH & SERVE

- In a second small microwave-safe 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 **steak, sweet potatoes**, and **asparagus** between plates. Sprinkle asparagus with **almonds**. Top steak with **chive butter**. Garnish everything with remaining chives and serve.

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