

# **INGREDIENTS**

2 PERSON | 4 PERSON



2 | 4 Sweet Potatoes



4 oz | ½ oz Chives



6 oz | 12 oz Asparagus



Black Peppercorns



14 oz | 28 oz 1 Sirloin Steak Beef



1 | 2 Beef Stock Concentrate



**½ oz | 1 oz**Sliced Almonds
Contains: Tree Nuts



Sour Cream Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

# **HELLO**

# **BLACK PEPPERCORNS**

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

# **PEPPERCORN-CRUSTED SIRLOIN**

with Chive Butter, Asparagus Amandine & Mashed Sweet Potatoes



PREP: 10 MIN COOK: 35 MIN CALORIES: 710

12



#### **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)

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



# **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.



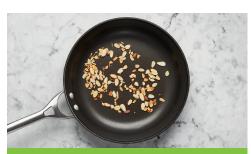
## **2 PREP & COAT STEAK**

- Meanwhile, thinly slice chives. Trim and discard woody bottom ends from asparagus. Place peppercorns in a zip-close bag and crush with a heavybottomed 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.



## **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.



# **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.



## **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.



- **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.

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