



RIB-EYE STEAK AND TRUFFLED POTATO GRATIN

with Spinach and a Roasted Garlic and Tomato Sauce



HELLO
TRUFFLED POTATO GRATIN
 Creamy, cheesy potatoes get taken up a notch with decadent zested truffle.

PREP: 15 MIN | TOTAL: 50 MIN | CALORIES: 890



START STRONG

Resting steak after cooking is essential: this time lets everything settle, keeping the meat moist. Plus, the juices it releases in the meantime can be added to the sauce, making it super-flavorful.

BUST OUT

- Aluminum foil
- Potato masher
- Medium bowl
- Medium pan
- Large pan
- Sugar (1 tsp | 2 tsp)
- Olive oil (1 TBSP | 2 TBSP)

INGREDIENTS

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

- Roma Tomato **1 | 2**
- Garlic **2 Cloves | 4 Cloves**
- Yukon Gold Potatoes **12 oz | 24 oz**
- Chives **¼ oz | ¼ oz**
- Milk **6.75 oz | 6.75 oz**
- Truffle Zest **.07 oz | .07 oz**
- Flour **2 TBSP | 4 TBSP**
- Parmesan Cheese **¼ Cup | ½ Cup**
- Rib-Eye Steak **12 oz | 24 oz**
- Dried Rosemary **1 tsp | 2 tsp**
- Baby Spinach **5 oz | 10 oz**
- Beef Stock Concentrate **1 | 2**

HELLO WINE



PAIR WITH

Le Flaneur Graves AOC, 2014

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1 ROAST TOMATO

Wash and dry all produce. Adjust rack to middle position and preheat oven to 425 degrees. Cut **tomato** into quarters. Place tomato and **garlic** on a large piece of aluminum foil. Season with **salt, pepper, and 1 tsp sugar.** Wrap foil around ingredients, sealing edges to create a pouch. Roast in oven until very soft, 20-25 minutes.



4 COOK STEAK

After potatoes have baked for 10 minutes, heat a large drizzle of **olive oil** in a large pan over medium-high heat. Season **steak** all over with **rosemary, salt, and pepper.** Add to pan and cook until browned on bottom, 3-4 minutes. Flip and continue cooking to desired doneness, 2-4 minutes more. Remove from pan and set aside to rest, covered, on a plate. Heat a drizzle of olive oil in same pan over medium-high heat.

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2 PREP

Meanwhile, slice **potatoes** into ¼-inch-thick rounds. Roughly chop **chives.** Whisk together **milk, half the truffle zest, ½ cup water, and flour** in a medium bowl. Heat a medium pan over medium-high heat (use an ovenproof pan if you have one). Add potatoes and half the chives, then season generously with **salt and pepper.**



5 COOK SPINACH AND MAKE SAUCE

Add **spinach** to same pan and season with **salt and pepper.** Cook, tossing, until wilted, 1-2 minutes. Remove from pan and divide between plates. Remove **tomato and garlic** from foil and add to same pan over medium-high heat. Pour in **stock concentrate and ¼ cup water.** Mash tomato and garlic with a potato masher or wooden spoon until a chunky sauce forms.



3 COOK POTATOES

Pour **milk mixture** over **potatoes** in pan, then cover. Bring to a simmer and let bubble for 5 minutes. (**TIP:** Transfer everything to a small baking dish after simmering if your pan is not ovenproof.) Uncover and sprinkle with **Parmesan.** Transfer pan to oven and bake until potatoes are very tender, about 25 minutes.



6 FINISH AND PLATE

Simmer **sauce** in pan until slightly thickened, 1 minute. Season with **salt and pepper.** Stir in any juices released by **steak.** Cut steak into ½-inch-thick slices. Divide between plates with **spinach** and spoon sauce over. Add **potatoes** to plates. Sprinkle with remaining **truffle zest.** Garnish with remaining **chives.**

OUTSTANDING!

Steak and potatoes have never tasted better.

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