



RIBEYE AND ROASTED GARLIC PAN SAUCE with Mashed Potatoes and Green Beans



HELLO
ROASTED GARLIC
This amazing allium adds a sweet, caramelized
flavor to pan sauce.

PREP: 5 MIN | TOTAL: 40 MIN | CALORIES: 1210



Yukon Gold Potatoes



Beef Demi-Glace
(Contains: Milk)



Green Beans



Chives



Ribeye Steak



Sour Cream
(Contains: Milk)



Garlic

START STRONG

For best results, pat the ribeye extra dry (we're talking a five-paper-towel job, folks) and get your pan screamin' hot before adding the steak. This leads to a better sear in the pan (rather than steaming), yielding a delicious crust and complex flavor.

BUST OUT

- Aluminum foil
- Paper towels
- Baking sheet
- Large pan
- Large pot
- Kosher salt
- Strainer
- Black pepper
- Potato masher
- Olive oil (1 TBSP | 2 TBSP)
- Vegetable oil (1 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Chives **¼ oz** | **½ oz**
- Garlic **2 Cloves** | **2 Cloves**
- Green Beans **6 oz** | **12 oz**
- Sour Cream **6 TBSP** | **12 TBSP**
- Ribeye Steak* **20 oz** | **40 oz**
- Beef Demi-Glace **1** | **2**

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

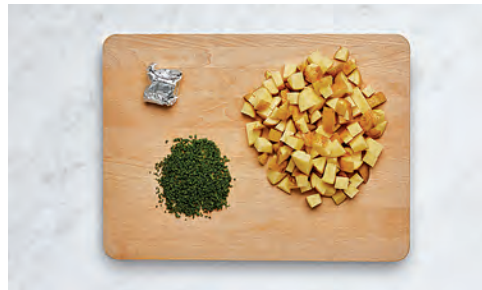
WINE CLUB

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1 PREP Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Dice **potatoes** into ½-inch pieces. Thinly slice **chives**. Place **garlic cloves** in the center of a small piece of foil; drizzle with **olive oil** and season with **salt** and **pepper**. Cinch into a packet.



4 COOK STEAK While green beans roast, pat **steak** very dry with paper towels; season with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Once oil is hot, add steak and cook to desired doneness, 3-6 minutes per side, depending on thickness of meat. (**TIP:** If steak has a layer of fat on one side, use tongs to flip meat and sear until fat is rendered and crispy.) Turn off heat; transfer to a cutting board to rest. Wipe out pan.

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2 ROAST GARLIC AND GREEN BEANS Place **garlic foil packet** on a baking sheet. Roast on top rack for 10 minutes. After 10 minutes, carefully add **green beans** to sheet; toss with a large drizzle of **olive oil**, **salt**, and **pepper**. Return to oven until garlic has softened and green beans are browned and tender, 12-15 minutes.



5 MAKE SAUCE Once **garlic** is done, transfer to a cutting board and mash with a fork. Melt **1 TBSP butter** (2 TBSP for 4 servings) in pan used for steak. Add mashed garlic (start with half and add more if desired); cook for 30-60 seconds. Add **demi-glace** and **¼ cup water** (½ cup for 4). Simmer until slightly thickened, 1-2 minutes. Turn off heat. Stir in another **1 TBSP butter** (2 TBSP for 4) and any **resting juices** from steak. Season with **salt** and **pepper**.



3 MAKE MASHED POTATOES While garlic roasts, place **potatoes** in a large pot with enough **salted water** to cover by 2 inches. Boil until tender when pierced with a fork, 15-20 minutes. Reserve **1 cup potato cooking liquid**, then drain and return potatoes to pot. Mash until smooth, then stir in **sour cream**, **salt**, and **pepper**. If needed, add reserved potato cooking liquid a splash at a time until potatoes are creamy. Keep covered until ready to serve.



6 FINISH AND SERVE Slice **steak** against the grain. Stir half the **chives** into **potatoes**. Divide potatoes, **green beans**, and steak between plates. Top steak and potatoes with **sauce**. Garnish with remaining chives.

CLOVE LOVE

Next time, try adding roasted garlic to salad dressings and dips, or simply spread it on toast.

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