



# BAVETTE STEAK & SHERRY SHALLOT SAUCE with Garlic Parmesan Potato Clusters & Roasted Green Beans



## HELLO

### SHERRY VINEGAR

This complex-tasting vinegar adds a touch of finesse to your pan sauce.

PREP: 10 MIN

TOTAL: 40 MIN

CALORIES: 900



Shallot



Green Beans



Parmesan Cheese  
(Contains: Milk)



Sherry Vinegar



Sour Cream  
(Contains: Milk)



Yukon Gold Potatoes



Garlic Powder



Bavette Steak



Beef Stock Concentrate

## START STRONG

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

- 2 Baking sheets
- Kosher salt
- Large bowl
- Black pepper
- Paper towels
- Large pan
- Vegetable oil (4 tsp | 4 tsp)
- Olive oil (7 tsp | 13 tsp)
- Butter (1 TBSP | 2 TBSP)  
(Contains: Milk)

## INGREDIENTS

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

- Shallot **1** | **1**
- Yukon Gold Potatoes **12 oz** | **24 oz**
- Garlic Powder **1 tsp** | **2 tsp**
- Green Beans **6 oz** | **12 oz**
- Parmesan Cheese **¼ Cup** | **½ Cup**
- Bavette Steak\* **10 oz** | **20 oz**
- Sherry Vinegar **5 tsp** | **5 tsp**
- Beef Stock Concentrate **1** | **2**
- Sour Cream **2 TBSP** | **4 TBSP**

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



## 1 PREP

Adjust racks to middle and top positions and preheat oven to 450 degrees. **Wash and dry all produce.** Halve and peel **shallot**; finely chop half (save other half for another use). Slice **potatoes** into ¼-inch-thick rounds (no need to peel).



## 4 COOK STEAK

While veggies roast, pat **steak** dry with paper towels; season all over with **salt** and **pepper**. Heat a large drizzle of **oil** in a large pan over medium-high heat. Add steak and cook to desired doneness, 5-7 minutes per side. Turn off heat; wipe out pan. Transfer to a cutting board to rest.



## 2 MAKE POTATO CLUSTERS

Lightly **oil** a baking sheet. In a large bowl, combine **potatoes**, **garlic powder**, **2 TBSP olive oil** (4 TBSP for 4 servings), and a couple big pinches of **salt** and **pepper**; toss until potatoes are completely coated. Arrange potatoes on prepared sheet into clusters (about 6 slightly overlapping slices each). Roast on middle rack for 12 minutes.



## 5 MAKE SAUCE

Heat a drizzle of **oil** in pan used for steak over medium heat. Add **shallot** and cook, stirring, until softened, 1-2 minutes. Pour in half the **vinegar** (use all for 4 servings). Simmer until reduced by half, 30 seconds. Stir in **stock concentrate** and **¼ cup water** (⅓ cup for 4). Simmer until thickened, 2-3 minutes. Turn off heat. Stir in **sour cream** and **1 TBSP butter** (2 TBSP for 4). Season with **salt** and **pepper**.



## 3 ROAST POTATOES & GREEN BEANS

Meanwhile, toss **green beans** on a second baking sheet with a drizzle of **olive oil**, **salt**, and **pepper**. Once **potatoes** have roasted 12 minutes, remove from oven and sprinkle with **Parmesan**. Return to middle rack and place green beans on top rack. Roast until potatoes and green beans are tender and cheese is lightly browned, 10-12 minutes more.



## 6 SERVE

Slice **steak** against the grain. Divide steak, **potato clusters**, and **green beans** between plates. Top steak with **sauce** and serve.

## BEST SPUDS

Next time, try roasting potato rounds with cheddar, then topping with your favorite baked potato fixin's.



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