



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes*



1 | 1
Shallot



5 tsp | 10 tsp
Sherry Vinegar



1 tsp | 2 tsp
Garlic Powder



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



14 oz | 28 oz
Sirloin Steak



1 | 2
Beef Stock
Concentrate



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



2 oz | 4 oz
Mixed Greens

*The ingredient you received may be a different color.

HELLO

SHERRY VINEGAR

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

SIRLOIN & SHERRY SHALLOT SAUCE

with Garlic Parmesan Potato Clusters & Mixed Greens

GOURMET



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 810



RAISING THE 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

- Baking sheet
- Small bowl
- Whisk
- 2 Large bowls
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (**3 TBSP** | **6 TBSP**)
- Sugar (**½ tsp** | **1 tsp**)
- Cooking oil (**4 tsp** | **4 tsp**)
- Butter (**1 TBSP** | **2 TBSP**)
Contains: Milk

GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663

[HelloFresh.com](https://www.hellofresh.com)

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



1 PREP & MAKE VINAIGRETTE

- Adjust rack to middle position and preheat oven to 450 degrees. **Lightly oil** a baking sheet. **Wash and dry produce.**
- Slice **potatoes** into ¼-inch-thick rounds. Halve, peel, and finely chop **half the shallot** (save remaining for another use).
- In a small bowl, whisk together **half the vinegar** (you'll use the rest later), **1 TBSP olive oil**, and **½ tsp sugar** (for 4 servings, use 2 TBSP olive oil and 1 tsp sugar). Season with **salt** and **pepper**.



4 MAKE SAUCE

- Heat a **drizzle of oil** in same pan over medium heat. Add chopped **shallot**; cook, stirring, until softened, 1-2 minutes.
- Pour in **remaining vinegar**. Simmer until reduced by half, 30 seconds.
- Stir in **stock concentrate** and **¼ cup water** (½ cup for 4 servings). Simmer until thickened, 2-3 minutes. Turn off heat.
- Stir in **sour cream** and **1 TBSP butter** (2 TBSP for 4) until melted and combined. Season with **salt** and **pepper**.



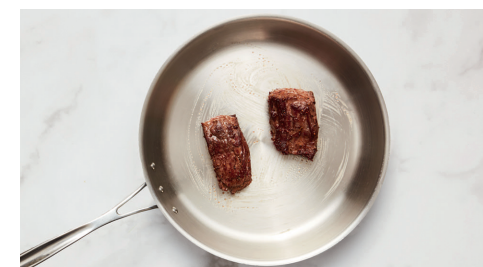
2 MAKE POTATO CLUSTERS

- 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 on prepared sheet in clusters (**about 6 slightly overlapping slices each**).
- Roast on middle rack for 12 minutes, then sprinkle with **Parmesan**.
- Return to middle rack until potatoes are tender and cheese is lightly browned, 10-12 minutes more.



5 MAKE SALAD

- While sauce cooks, toss **mixed greens** in a second large bowl with as much **vinaigrette** as desired. Season with **salt** and **pepper**.



3 COOK STEAK

- While potatoes 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, 3-6 minutes per side.
- Turn off heat; transfer to a cutting board to rest. Wipe out pan.



6 FINISH & SERVE

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