



SIRLOIN IN A MUSHROOM SAUCE

with Caramelized Onion Mashed Potatoes & Roasted Carrots

GOURMET

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Carrots



16 oz | 32 oz
Yukon Gold Potatoes*



1 | 1
Yellow Onion



4 oz | 8 oz
Button Mushrooms



1 Clove | 2 Cloves
Garlic



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



14 oz | 28 oz
Sirloin Steak



1 | 2
Beef
Demi-Glace
Contains: Milk



2 tsp | 4 tsp
Dijon Mustard

*The ingredient you received may be a different color.

HELLO

YUKON GOLD POTATOES

These tender, buttery spuds help you strike culinary gold.



PREP: 10 MIN | COOK: 50 MIN | CALORIES: 790



HELLO FRESH

DRY, DRY AGAIN

Why do we ask you to pat your meat dry with paper towels before seasoning? Blotting out as much moisture as possible from the surface of the steak ensures even browning (rather than steaming) as it hits the hot pan for deliciously crispy, caramelized edges.

BUST OUT

- Peeler
- Baking sheet
- Medium pot
- Strainer
- Potato masher
- Large pan
- Small bowl
- Paper towels
- Kosher salt
- Black pepper
- Cooking oil (2 TBSP | 2 TBSP)
- Sugar (1 tsp | 1 tsp)
- Butter (1 TBSP | 1 TBSP)
Contains: Milk

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



1 PREP

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim, peel, and cut **carrots** on a diagonal into 1-inch-thick pieces. Peel and dice **potatoes** into ½-inch pieces. (TIP: For speedier spud prep, skip the peeling.) Halve, peel, and thinly slice **onion**. Trim and thinly slice **mushrooms**. Peel and mince **garlic**.



4 COOK STEAK

- Pat **steak*** dry with paper towels; season all over with **salt** and **pepper**.
- Heat a **large drizzle of oil** in pan used for onion over medium-high heat. Add steak and cook to desired doneness, 3-6 minutes per side.
- Transfer to a cutting board to rest.



2 COOK CARROTS & MASH

- Toss **carrots** on a baking sheet with a **large drizzle of oil, salt,** and **pepper**. Roast on top rack until browned and tender, 25-30 minutes.
- Meanwhile, place **potatoes** in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil; cook until tender, 15-20 minutes.
- Drain and return potatoes to pot. Mash with **sour cream** until smooth. Season with **salt** and **pepper**.
- Keep covered off heat until ready to serve.



5 MAKE SAUCE

- Melt **1 TBSP butter** in pan used for steak over medium-high heat. Add **mushrooms** and cook, stirring, until softened, 3-5 minutes.
- Add **garlic**; cook until fragrant, 30 seconds.
- Stir in **demi-glace** and **¼ cup water** (⅓ cup for 4 servings). Bring to a boil, then reduce heat to a low simmer.
- Stir in **mustard**. Simmer until thickened, 2-3 minutes. Season with **salt** and **pepper**.



3 CARAMELIZE ONION

- While potatoes cook, heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **onion**; cook, stirring occasionally, until browned and softened, 8-10 minutes.
- Add **1 tsp sugar** and a **splash of water**; cook until caramelized, 2-3 minutes more. Season with **salt** and **pepper**.
- Turn off heat; transfer to a small bowl. Wipe out pan.



6 FINISH & SERVE

- Slice **steak** against the grain.
- Divide **mashed potatoes, carrots,** and steak between plates. Top mashed potatoes with **caramelized onion**. Top steak with **mushroom sauce** and serve.

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