



SIRLOIN STEAK IN A MUSHROOM SAUCE

with Caramelized-Onion Mashed Potatoes & Roasted Carrots

PREMIUM PICKS

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Carrots



16 oz | 32 oz
Potatoes*



1 | 1
Yellow Onion



4 oz | 8 oz
Button Mushrooms



1 Clove | 2 Cloves
Garlic



6 TBSP | 12 TBSP
Sour Cream
Contains: Milk



14 oz | 28 oz
Sirloin Steak



1 | 2
Beef
Demi-Glace
Contains: Milk



2 tsp | 4 tsp
Dijon Mustard



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.

HELLO

CARAMELIZED ONION

A little bit savory, a little bit sweet,
and all-around delicious on buttery
mashed potatoes.



PREP: 10 MIN | COOK: 50 MIN | CALORIES: 880



ALLIUM-AZING

In step 3, cook sliced onion slowly so it develops a rich brown color and deep flavor.

If yours begins to brown too quickly or sticks to the bottom of your pan, stir in an extra splash of water and keep stirring away.

BUST OUT

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

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663

HelloFresh.com



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** (skip if your mushrooms are pre-sliced!). 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 & POTATOES

- Toss **carrots** on a baking sheet with a **large drizzle of oil**, **salt**, and **pepper**. Roast 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 and 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

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



3 CARAMELIZE ONION

- While carrots and potatoes cook, heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. Add **onion** and 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.

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