



SIRLOIN & ROASTED GARLIC PAN SAUCE

with Chive Roasted Fingerling Potatoes & Asparagus

GOURMET

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Fingerling Potatoes



¼ oz | ¼ oz
Chives



6 oz | 12 oz
Asparagus



1 Clove | 1 Clove
Garlic



14 oz | 28 oz
Sirloin Steak



1 | 2
Beef Demi-Glace
Contains: Milk

HELLO

FINGERLING POTATOES

These buttery spuds are naturally small and narrow, resembling—you guessed it—fingers!



PREP: 5 MIN | COOK: 40 MIN | CALORIES: 650



HELLO FRESH

RAISING THE STEAKS

If you look closely, you'll see that your steak naturally has lines running through it. In order to ensure maximum tenderness, we want you to slice perpendicular to those lines, aka "against the grain."

BUST OUT

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

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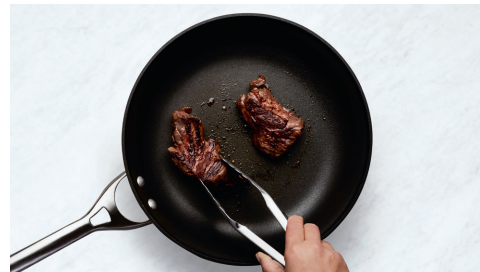
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1 PREP

- Adjust rack to middle position (**top and middle positions for 4 servings**) and preheat oven to 400 degrees. **Wash and dry all produce.**
- Peel **garlic**; place whole clove in the center of a small piece of foil. Drizzle with **olive oil** and season with **salt** and **pepper**. Cinch into a packet.
- Halve **potatoes** lengthwise. Trim and discard woody bottom ends from **asparagus**. Thinly slice **chives**.



4 COOK STEAK

- While veggies cook, 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. 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.



2 ROAST POTATOES & GARLIC

- Toss **potatoes** on one side of a baking sheet with a **drizzle of oil, salt,** and **pepper**.
- Place **garlic foil packet** on same sheet. (**For 4 servings, spread potatoes and garlic foil packet out across entire sheet; roast on top rack.**)
- Roast on middle rack for 15 minutes (you'll add the asparagus then).



5 MAKE SAUCE

- Once **garlic** is done, carefully transfer to a cutting board and mash clove with a fork until smooth.
- Melt **1 TBSP butter (2 TBSP for 4 servings)** in pan used for steak over medium-high heat. Add garlic (start with half and add more from there if desired); cook for 30 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 ROAST ASPARAGUS

- Once potatoes and garlic have roasted 15 minutes, remove sheet from oven. Carefully add **asparagus** to empty side; toss with a **large drizzle of olive oil, salt,** and **pepper**. (**For 4 servings, leave potatoes and garlic roasting; add asparagus to a second baking sheet.**)
- Return to middle rack until garlic is softened and veggies are browned and tender, 10-12 minutes more. (**For 4, roast asparagus on middle rack.**)



6 FINISH & SERVE

- Slice **steak** against the grain. Toss **potatoes** with **half the chives**.
- Divide potatoes, **asparagus,** and steak between plates. Top steak and potatoes with **sauce**. Garnish potatoes with remaining chives and serve.

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