












# SIRLOIN STEAK PROVENÇAL

with Truffle Cream, Roasted Carrots, & Potatoes



HELLO  
HERBES DE PROVENCE  
This blend of six aromatic herbs is southern France's signature seasoning.

PREP: 10 MIN | TOTAL: 45 MIN | CALORIES: 680

-  Yukon Gold Potatoes
-  Sirloin Steak
-  Shallot
-  Truffle Zest
-  Beef Stock Concentrate
-  Carrots
-  Scallions
-  Sour Cream (Contains: Milk)
-  Herbes de Provence

## START STRONG

In step 4, you'll practice pan-basting, which will enhance the flavor and texture of your steak. Use a pot holder or kitchen towel to grasp the handle of your pan, then tilt it toward you so the butter pools at the bottom.

## BUST OUT

- Peeler
- Paper towels
- Baking sheet
- Small bowl
- Olive oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP)  
(Contains: Milk)
- Kosher salt
- Black pepper
- Large pan

## INGREDIENTS

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

- Yukon Gold Potatoes **12 oz** | **24 oz**
- Carrots **12 oz** | **18 oz**
- Sirloin Steak\* **14 oz** | **28 oz**
- Scallions **2** | **2**
- Shallot **1** | **2**
- Sour Cream **2 TBSP** | **4 TBSP**
- Truffle Zest **0.07 oz** | **0.07 oz**
- Herbes de Provence **1 TBSP** | **1 TBSP**
- Beef Stock Concentrate **1** | **2**

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

## WINE CLUB

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# HelloFRESH



## 1 START PREP

Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees. **Wash and dry all produce.** Halve **potatoes**, then cut into ½-inch-thick wedges. Trim, peel, and cut **carrots** on a diagonal into 1-inch pieces. Pat **steak** dry with paper towels; season all over with **salt** and **pepper**. Let sit at room temperature until ready to cook.



## 4 COOK STEAK

Pat **steak** dry with paper towels again. Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add steak and cook until nicely browned on first side, 3-6 minutes. Flip and lower heat to medium. Add **1 tsp Herbes de Provence** (2 tsp for 4 servings; we sent more) and **2 TBSP butter** (4 TBSP for 4) to pan. Carefully tilt pan toward you. Using a spoon, continually baste steak with butter until it reaches desired doneness, 6-9 minutes more.

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## 2 ROAST VEGGIES

Place **potatoes** and **carrots** on opposite sides of a baking sheet. Toss each with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast on top rack until browned and tender, 25-30 minutes. (For 4 servings, divide veggies between 2 baking sheets; roast potatoes on top rack and carrots on middle rack.)



## 5 MAKE PAN SAUCE

Transfer **steak** to a cutting board and let rest, keeping any remaining butter in pan. Heat same pan over medium-high heat and add **scallion whites** and **shallot**. Cook, stirring, until softened, 2-3 minutes. Add **stock concentrate** and **¼ cup water** (⅓ cup for 4 servings) to pan. Bring to a simmer and cook until slightly thickened, 2-3 minutes.



## 3 FINISH PREP & MAKE TRUFFLE CREAM

Meanwhile, trim and thinly slice **scallions**, separating whites from greens. Halve, peel, and finely chop **shallot**. In a small bowl, combine **sour cream**, a drizzle of **olive oil**, and **truffle zest** (start with a pinch, taste, and add more from there if desired). Add **water** 1 tsp at a time until mixture reaches a drizzling consistency.



## 6 FINISH & SERVE

Thinly slice **steak** against the grain. Divide steak, **potatoes**, and **carrots** between plates. Stir any **resting juices** from steak into **pan sauce**. Drizzle sauce over steak and garnish with **scallion greens**. Serve with **truffle cream** on the side for dipping.

## BUTTER UP!

Pan-basting is great for adding rich flavor to any protein. Next time, try the technique with chicken breasts.

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