



# SIRLOIN STEAK PROVENÇAL

with Roasted Asparagus, Potatoes & Garlic Aioli



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

PREP: 10 MIN

TOTAL: 45 MIN

CALORIES: 710



Yukon Gold Potatoes



Sirloin Steak



Red Onion



Mayonnaise  
(Contains: Eggs)



Beef Stock Concentrate



Asparagus



Scallions



Garlic



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

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

## INGREDIENTS

Ingredient	2-person	4-person
• Yukon Gold Potatoes	12 oz	24 oz
• Asparagus	6 oz	12 oz
• Sirloin Steak*	14 oz	28 oz
• Garlic	1 Clove	2 Cloves
• Scallions	2	2
• Red Onion	1	1
• Herbes de Provence	1 TBSP	1 TBSP
• Beef Stock Concentrate	1	2
• Mayonnaise	2 TBSP	4 TBSP

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



## 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 and discard woody bottom ends from **asparagus**; cut stalks crosswise 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; cook until browned on first side, 3-6 minutes. Flip and lower heat to medium. Add **1 tsp Herbes de Provence** (2 tsp for 4; 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. Transfer steak to a cutting board to rest (leave butter in pan).

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## 2 ROAST POTATOES & GARLIC

Toss **potatoes** on one side of a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. (For 4 servings, spread potatoes out across entire sheet.) Peel **garlic**; place clove in the center of a small piece of foil. Drizzle with **olive oil** and season with **salt** and **pepper**. Cinch into a packet and place on same sheet. Roast on top rack until everything is browned and tender, 28-30 minutes (you'll add more to the sheet after 18 minutes).



## 5 MAKE PAN SAUCE

Heat same pan over medium-high heat and add **minced onion**. Cook, stirring, until softened, 3-4 minutes. Add **scallion whites**; cook until softened, 1-2 minutes. Add **stock concentrate** and **¼ cup water** (½ cup for 4 servings). Bring to a simmer and cook until slightly thickened, 2-3 minutes.



## 3 ROAST ASPARAGUS & FINISH PREP

Once **potatoes** have roasted 18 minutes, remove sheet from oven. Carefully toss **asparagus** on empty side with a drizzle of **olive oil**, **salt**, and **pepper**. (For 4 servings, add asparagus to a second sheet; roast on middle rack.) Roast until tender and lightly browned, 10-12 minutes more. Meanwhile, trim and thinly slice **scallions**, separating whites from greens. Halve, peel, and mince **onion** until you have 2 TBSP (4 TBSP for 4; use the rest as you like).



## 6 MAKE AIOLI & SERVE

Carefully transfer **roasted garlic** to a cutting board; mash with a fork. In a small bowl, combine **mayonnaise** with as much garlic as you like. Season with **salt** and **pepper**. Slice **steak** against the grain. Divide steak, **potatoes**, and **asparagus** between plates. Stir any **resting juices** from steak into **pan sauce**. Drizzle sauce over steak; garnish with **scallion greens**. Serve with **garlic aioli** on the side.

## 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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