



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes*



6 oz | 12 oz
Asparagus



14 oz | 28 oz
Sirloin Steak



1 Clove | 2 Cloves
Garlic



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 | 2
Scallions



1 | 1
Yellow Onion



1 TBSP | 1 TBSP
Herbes de
Provence



1 | 2
Beef Stock
Concentrate

*The ingredient you received may be a different color.

HELLO

HERBES DE PROVENCE

This blend of six aromatic herbs is southern France's signature seasoning.

SIRLOIN STEAK PROVENÇAL

with Roasted Asparagus, Potatoes & Garlic Aioli

PREMIUM PICKS



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 700



ALL ABOUT THAT BASTE

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

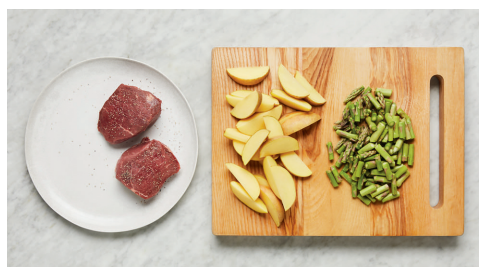
- Paper towels
- Baking sheet
- Aluminum foil
- Large pan
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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



1 START PREP

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** 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 and cook until browned on one side, 3-6 minutes. Flip and lower heat to medium.
- Add **1 tsp Herbes de Provence (we sent more)** and **2 TBSP butter** to pan (**2 tsp Herbes de Provence and 4 TBSP butter for 4 servings**). 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 at least 5 minutes (**leave butter in pan**).



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 out across entire sheet.**) Peel **garlic** and place in the center of a small piece of foil. Drizzle with **olive oil**; 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 pan used for steak over medium-high heat; add **minced onion** and cook, stirring, until softened, 3-4 minutes.
- Add **scallion whites**; cook until softened, 1-2 minutes.
- Stir in **stock concentrate** and ¼ cup **water** (**⅓ cup for 4 servings**). Bring to a simmer and cook until slightly thickened, 2-3 minutes. Turn off heat.



3 ROAST VEGGIES & 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 asparagus is 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**).



6 MAKE & 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**. Spoon sauce over steak; garnish with **scallion greens**. Serve with **garlic aioli** on the side.

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