



STEAK CAPRESE

with Mozzarella, Tomatoes, and Herbed Potatoes



HELLO

CAPRESE SALAD

The classic trio of mozzarella, tomato, and basil gives an Italian accent to steak.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 690**



Fingerling Potatoes



Grape Tomatoes



Minute Steak



Balsamic Glaze



Italian Seasoning



Fresh Mozzarella
(Contains: Milk)



Basil

START STRONG

For more kid-friendly flavors, you may want to go easy on more strongly flavored ingredients like the basil and balsamic glaze.

BUST OUT

- Baking sheet
- Aluminum foil
- Medium bowl
- Large pan
- Paper towel
- Olive oil (3 TBSP)
- Vegetable oil (2 TBSP)
- Butter (1 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 4-person

- Fingerling Potatoes 24 oz
- Italian Seasoning 2 tsp
- Grape Tomatoes 10 oz
- Fresh Mozzarella 8 oz
- Minute Steak 20 oz
- Basil ½ oz
- Balsamic Glaze 10 tsp

HELLO WINE



PAIR WITH

Vainqueur Appellation Lussac-St. Émilion Contrôlée, 2015

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1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 450 degrees. Cut **potatoes** in half lengthwise. Toss on a baking sheet with **2 TBSP olive oil, 2 tsp Italian seasoning** (we sent more), **salt**, and **pepper**. Roast in oven until browned and tender, about 20 minutes, tossing halfway through.



2 PREP SALAD

Meanwhile, cut **tomatoes** in half lengthwise. Cut **mozzarella** into cubes about the same size as the halved tomatoes. Toss together tomatoes, mozzarella, and **1 TBSP olive oil** in a medium bowl. Season with **salt** and **pepper**. Set aside.



3 SEASON STEAK

Pat **steak** dry with a paper towel. Season generously all over with **salt** and **pepper**. Around the same time that the potatoes are halfway done roasting (about 10 minutes after they've gone in the oven), heat **1 TBSP oil** and **1 TBSP butter** in a large pan over high heat.



4 COOK STEAK

Add **2 steaks** to pan once hot. Cook until browned on bottom, 2 to 3 minutes. Flip and continue cooking until browned on other side, about 2 minutes more. Transfer to a plate, cover loosely with aluminum foil, and set aside. Heat another **1 TBSP oil** in same pan and cook remaining steaks as you did the first two.



5 ADD BASIL

Pick **basil leaves** from stems and tear into rough pieces; discard stems. Add leaves to bowl with **tomato and mozzarella salad** and toss to combine.



6 PLATE AND SERVE

Divide **steak** between plates, then heap **tomato and mozzarella salad** over top. Drizzle with **balsamic glaze** (to taste—you may not use all). Serve with **potatoes** on the side.

FRESH TALK

What do you think is the best part of being a kid?

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