



STEAK CAPRESE

with Mozzarella, Tomatoes, and Herbed Potatoes



HELLO CAPRESE SALAD

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

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 750**



Yukon Gold Potatoes



Grape Tomatoes



Minute Steak



Balsamic Glaze



Italian Seasoning



Fresh Mozzarella
(Contains: Milk)



Basil

START STRONG

Minute steak is pounded thin to make it extra-tender. For the best results, your pan should be quite hot before adding the meat. Keep an eye out for doneness, too—it dries out if cooked too long.

BUST OUT

- Baking sheet
- Large pan
- Medium bowl
- Paper towel
- Olive oil (2 TBSP | 4 TBSP)
- Vegetable oil (1 TBSP | 2 TBSP)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

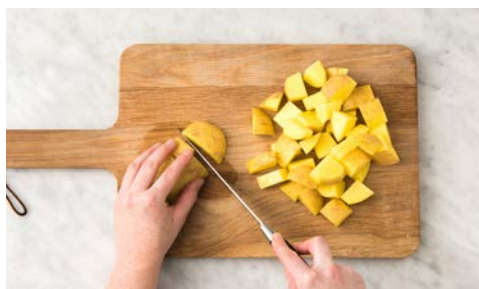
- Yukon Gold Potatoes 12 oz | 24 oz
- Italian Seasoning 1 tsp | 2 tsp
- Grape Tomatoes 4 oz | 8 oz
- Fresh Mozzarella 4 oz | 8 oz
- Minute Steak 10 oz | 20 oz
- Basil ½ oz | ½ oz
- Balsamic Glaze 5 tsp | 10 tsp

HELLO WINE



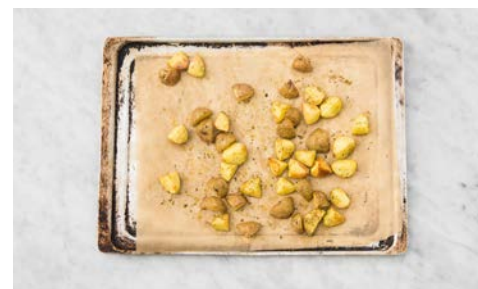
PAIR WITH
Vainqueur Appellation Lussac-St.
Émilion Contrôlée, 2015

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to middle position and preheat oven to 450 degrees. Cut **potatoes** into 1-inch cubes.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with **1 TBSP olive oil**, **1 tsp Italian seasoning** (we sent more), **salt**, and **pepper**. Roast in oven until browned and tender, 20-25 minutes, tossing halfway through.



3 PREP SALAD

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



4 COOK 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 12 minutes after they've gone in the oven), heat **1 TBSP oil** and **1 TBSP butter** in a large pan over high heat. Add steak and cook until browned on bottom, 2-3 minutes. Flip and continue cooking until browned on other side, about 2 minutes more.



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 spoon **tomato and mozzarella salad** over top. Drizzle with **balsamic glaze** (to taste—you may not use all). Serve with **potatoes** on the side.

SUCCESS!

A simple, fresh caprese makes dinner easy-peasy.

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