



STEAK WITH MUSHROOM CREAM SAUCE

plus Roasted Potatoes & Carrots

INGREDIENTS

2 PERSON | 4 PERSON



10 oz | 20 oz
Ranch Steak



4 oz | 8 oz
Button Mushrooms



1 | 2
Beef Stock
Concentrate



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



12 oz | 24 oz
Yukon Gold
Potatoes*



12 oz | 24 oz
Carrots



1 Clove | 1 Clove
Garlic



2 | 2
Scallions

* The ingredient you received may be a different color.

HELLO

MUSHROOM CREAM SAUCE

Mushrooms are simmered with butter, sour cream, and garlic for a silky, luxurious steak-topper.



PREP: 10 MIN | COOK: 40 MIN | CALORIES: 710



RAISING THE STEAKS

To slice steak “against the grain” means to cut perpendicular to the muscle fibers (the lines in the meat all aligned in one general direction). Completing this small but crucial step ensures extra-tender results. Plus, it makes slicing so much easier!

BUST OUT

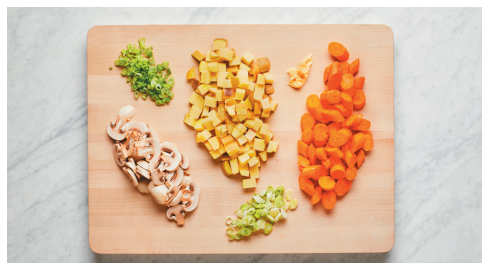
- Peeler
- Baking sheet
- Large pan
- Small bowl
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (7 tsp | 7 tsp)
- Vegetable oil (2 tsp | 2 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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1 PREP

- Adjust rack to top position (**top and bottom positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry all produce.**
- Dice **potatoes** into ½-inch pieces. Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Trim and thinly slice **mushrooms**. Peel and mince or grate **garlic**. Trim and thinly slice **scallions**, separating whites from greens.



2 ROAST VEGGIES

- Toss **potatoes** on one side of a baking sheet with a **large drizzle of olive oil**; season generously with **salt** and **pepper**.
- Toss **carrots** on empty side with a **large drizzle of olive oil**; season with **salt** and **pepper**. (**For 4 servings, divide between 2 sheets; roast potatoes on top rack and carrots on bottom rack.**)
- Roast on top rack until golden brown and crispy, 20-25 minutes.



3 COOK MUSHROOMS

- While veggies roast, heat a **large drizzle of olive oil** and **1 TBSP butter (2 TBSP for 4 servings)** in a large pan over medium-high heat. Add **mushrooms** and cook, stirring occasionally, until golden brown and slightly crisp, 5-7 minutes. Season with **salt** and **pepper**.
- Turn off heat; transfer to a small bowl. Wipe out pan.



4 COOK STEAK

- Meanwhile, pat **steak*** dry with paper towels; season generously all over with **salt** and **pepper**.
- Once mushrooms are done, heat a **large drizzle of oil** in same pan over medium-high heat. Add steak and cook to desired doneness, 4-7 minutes per side.
- Turn off heat; transfer to a cutting board to rest. Wipe out pan.



5 MAKE SAUCE

- Heat a **drizzle of olive oil** and **1 TBSP butter (2 TBSP for 4 servings)** in same pan over medium-high heat.
- Add **garlic** and **scallion whites**; cook until fragrant, 30 seconds.
- Stir in **¼ cup water (½ cup for 4)** and **stock concentrate**.
- Bring to a simmer, then stir in **mushrooms** and any **resting juices from steak**; cook until slightly thickened, 1-2 minutes.
- Remove pan from heat. Stir in **sour cream** until smooth. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Slice **steak** against the grain.
- Divide steak, **potatoes**, and **carrots** between plates. Spoon **sauce** over steak. Garnish with **scallion greens** and serve.

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